

Our Estate Vineyard is home to the oldest of our Pinot Noir plantings. Now almost 30 years old, these well-established vines are among our most reliably-ripening, and intensely-structured. The grapes were 100% destemmed, without crushing, leaving as much whole berry fruit as possible. After a 48 hour cold soak, the must was warmed and inoculated with selected yeasts. Hand punch-downs started at 3 times daily and tapered off to once a day as tannins progressed. Free run juice was drained off and the skins were pressed off as soon as the primary ferment was completed. All lots were racked into French oak barrels (16% new, remainder 2nd fill & 3rd fill), resting for 12 months, then blended, stabilized and bottled.

TASTING NOTES: Slightly fuller than our Shuttleworth Creek Vineyard Pinot Noir, our Estate grown fruit benefits from a warmer, west-facing aspect, which allows for a riper and richer fruit-forward profile. The nose is dominated by notes of black cherry, bramble, candied red fruit, plum and warm spice. It also shows notes of anise and cola. The palate is balanced by an elegant backbone of acidity that brings a litheness to this structured Pinot.

PAIRING: This Pinot pairs perfectly with roast chicken, rack of lamb, beef wellington, roast pork with fennel, mushroom dishes, roast or grilled lobster, venison, cassoulet, turkey dinner, beef tenderloin, and blue cheeses.

12.7 % alcohol

TA 5.7 g/L RS 1.1 g/L

pH 3.6 200 cases produced.

CSPC 37499 Enjoy now and over the next 5 years.

