



FARM TO TABLE

PINOT NOIR 2020



OVERVIEW As dedicated grape and sheep farmers, we have deep respect for provenance, husbandry and craftsmanship in food and wine. Straight from the farm, these wines embody our connection to the land and our enjoyment of it through quality food and wine. Farm to Table wines are bright, generous and carefully blended to complement the softer texture of farm raised meat.

VINEYARD REGION Victoria

VINTAGE CONDITIONS 2020 was a warm vintage with low yields, providing excellent fruit quality. Pinot Noir grapes ripen very quickly in these conditions so it was critical to monitor closely around harvest to ensure we pick and optimal flavor and ripeness.

WINEMAKING The fruit for this wine was harvested in March 2020 and fermented in stainless steel to intensify colour and preserve primary fruit flavours. Carefully selected cultured yeast was used in fermentation to enhance spice and texture on the palate. The wine was matured with French oak to develop vanilla and clove notes in the final blend.

WINE ANALYSIS Alc/Vol: 14.1%
Acidity: 6.4 g/L
pH: 3.7

COLOUR Ruby red.

NOSE Strawberry and cherry with earthy undertones and spicy oak.

PALATE Vibrant and bright with rich raspberry and red fruits complemented by toasted vanilla oak and silky tannins.

PEAK DRINKING Drink now to 2024.