



FARM TO TABLE



PINOT NOIR 2021

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 2021 was a rare vintage where we had the unusual combination of higher yields and excellent quality and flavour. The cooler vintage provided outstanding conditions for Pinot Noir, which sometimes struggles in the heat, allowing a gradual ripening and great flavour intensity in the fruit.

WINEMAKING The fruit for this wine was harvested from Strathbogie Ranges and King Valley between mid March and April 2021. The juice was fermented in stainless steel to intensify colour and preserve primary fruit flavours. Carefully selected cultured yeast was used in fermentation to enhance spice, structure and texture on the palate. The wine was matured with French oak for three months to develop some sweet vanilla and spice notes in the final blend.

WINE ANALYSIS Alc/Vol: 13.9%
Acidity: 6.7 g/L
pH: 3.53

COLOUR Ruby red.

NOSE Strawberry, rhubarb and red fruits with subtle vanilla bean and nutmeg spice.

PALATE Fresh and lively with rich cherries and ripe strawberries complemented by soft tannins and a touch of vanilla and sweet spice oak notes to finish.

PEAK DRINKING Drink now to 2025.