

Ingram Road 2018 Pinot Noir



ABOUT

This Ingram Road Pinot Noirs style's holds true to the mantra of the entire Ingram Road range. Fruit driven wines, with a minimalist approach in the winery. We take the best of the vineyard and bring it straight to your tastebuds. This Pinot's a great example of that. Light red fruits blended expertly with subtle tannins. It's the wine we make to introduce people to the potential of Pinot Noir. The first step along the road of discovering the world's most elegant style of red wine should start here.

WINEMAKERS NOTES

Picked on flavour alone, the fruit is destemmed and lightly crushed, spending 10 days on skins in open top fermenters. Once primary ferment is complete, this wine is pressed off into French oak barrels (10% new) for 11 months on fine lees. The wine is not racked or stirred until it is racked for bottling in keeping with our minimalist approach in the winery.

2018 VINTAGE REPORT

Moderate rainfall in winter led into above average temperatures and a very successful flowering period of October and November. Generous rainfall throughout spring, along with warm spring temperatures, led to good yields. Warm but not extreme temperatures continued into summer and meant an early start to harvest. A dry March, with cool overnight temperatures, kept disease pressure low and allowed grapes to retain excellent natural acidity.

TASTING NOTES

Utilizing full French oak maturation our Ingram Pinot Noir display rich varietal characters on the nose, sweet cherry and strawberry flavours on the front and mid palate with a savoury, earthy (spicy) finish on the back palate. Thanks to the French oak, the wine has a wonderful full textural mouth weight and long lasting finish.

Colour: Bright Crimson
Aroma: Strawberries, dried herbs
Palate: Strawberries, sour cherry, silky tannins

