

LIGHTFOOT & SONS

PREMIUM GIPPSLAND WINE

2015 'Myrtle Point' Pinot Noir



Viticulture The 2015 growing season was a welcome recovery after the frost of 2014. A fairly wet, mild spring got the vines off to a good start, with favourable conditions throughout the flowering period. A slightly smaller than average crop set, although the bunches were nice and even. With the wet spring there was vigorous growth and the vines were all shoot-thinned, as well as some trimming and leaf plucking being carried out leading up to Christmas to open up the canopy and get some sunlight onto the fruit. Post Christmas, the weather stayed true to the Gippsland norm, with some lovely warm days and cool nights, which lead the ripening along slowly and evenly. With no extreme weather events, the grapes ripened steadily until vintage began on Sunday the 8th of March.

Winemaking The 2015 Pinot Noir harvest began on Sunday the 8th of March and continued until Monday the 23rd of March. Harvest Baumes ranged from 12.2-13.2. The majority of grapes were destemmed into open fermenters, with some allowed to ferment with wild yeasts and some inoculated the yeast strains RC212 and M2. A portion (20% of total fruit) were fermented with whole bunches, ranging from 75% whole bunch to 25% whole bunch to allow for Carbonic Maceration for some added complexity and structure. All ferments were hand plunged two to three times daily. Finished ferments were pressed straight into a mixture of new (15%) and old French oak barriques and hogs heads for maturation. Coopers used were Bossuet, Francois Frere, Damy, St. Martin and Sirugue, with wood from the forrests Troncais, Allier and Chatillion. The wine was not fined or filtered prior to bottling.

The Wine Bright cherry and plum fruit character layered with earthy, savory elements and a fine tannin structure. Classic Gippsland Pinot Noir.

Harvest Dates 8th, 9th, 11th, 14th, 16th, 22nd & 23rd of March 2015.

Vineyard Lightfoot & Sons wines are made exclusively from grapes grown by the Lightfoot family on their *Myrtle Point Vineyard* in the Gippsland Lakes District. Located between the foothills of the Great Dividing Range and Bass Straight, the Gippsland Lakes District enjoys a cool, semi-maritime climate. Soil structure of the *Myrtle Point* vineyard is *Terra Rosa* over limestone.

Clone MV6, planted in 1997.

Alcohol 13.0 % Alc/Vol

pH 3.60

T/A 8.1g/L