

LIGHTFOOT & SONS



- The Wine** Part of an experimental series of wines to push our creativity and understanding as winemakers and grape growers. Inspired by the early wines of the Hunter Valley. This is our version of a classic but uncommon blend. Pinot Noir and Shiraz were vinified just for this project. A 50/50 blend of whole bunch fermented Pinot Noir for complexity, spice and structure and nouveau style Shiraz for plump, juicy fruit and additional mid palate weight.
- Viticulture** 2017 was a year most remembered for being easy to work with from a grape growing point of view. The kind of year when the weather doesn't throw any surprises and lets the Viticulturalist grow high quality grapes. The kind of year you hope for every year. A wet winter followed by a fairly mild spring allowed the vines to set a very even crop supported by a very healthy and active leaf canopy. No heat waves or major rain events let the vines continue to develop beautiful small bunches. Careful shoot-thinning in Spring as well as Summer hedging of the canopy allowed for good sunlight penetration and air flow, resulting in good colour concentration and flavour. Although overall yield was slightly below average, the flavours were excellent. Harvest occurred in line with the long term average, starting in early March.
- Winemaking** The 2017 Pinot Noir Shiraz blend is our second attempt at this wine. A 50/50 blend, the Pinot Noir component was hand-picked, then fermented in an open fermenter as predominantly whole-bunch, un-stemmed fruit. The grapes were inoculated with yeast (IOC Revelation Terroir) and allowed to ferment with only one plunge throughout fermentation (done by foot). The wine was then pressed straight to seasoned French oak barrels. The Shiraz component was hand-picked, de-stemmed then added to an open fermenter and inoculated with yeast (Lalvin ICV GRE). The fermentation temperature was kept fairly low (<24°C) and minimal plunging and maceration performed. At the completion of fermentation the wine was pressed with a softer than normal cycle (<1.4 bar to minimize extraction) and put straight into a stainless steel tank. Malo-lactic fermentation was undertaken and then the wines were put in our cellar for 8 months. Blended together 50/50 and bottled in February 2018 unfinned and unfiltered.
- Vineyard** The Myrtle Point Vineyard is in the Gippsland Lakes District. Located in far eastern Victoria, between the Great Dividing Range and Bass Strait, the Gippsland Lakes District enjoys a cool, semi-maritime climate. Soil structure of the Myrtle Point vineyard is Terra Rosa over limestone.
- Harvest Dates** Pinot Noir picked 6th March 2017; Shiraz picked 31st March 2017
- Clone** Pinot Noir: MV6 Planted in 1997, Shiraz: Unknown, planted in 1996.
- Alcohol** 13.8 % Alc/Vol,
- pH** 3.65,
- T/A** 6.1g/L