

2019 ...ish Pinot Beurot

seeking uniqueness...

TASTING NOTE

Intense aromas of cumquat, apricot and pear along with apple blossom florals, ginger spice notes and lightly toasted elements. A round and creamy entry on the palate opens up with flavours of peach, honeydew, cumquat and quince against a backdrop of biscuit and pistachio nougat. Excellent power and length, a pithy textural mouthfeel with balanced acidity and a long persistent finish.

FOOD

Pan-fried Salmon in white wine sauce with Tagliatelle pasta.

REGION

The King Valley is one of Australia's most exciting, emerging wine regions. It is located in North East Victoria – approximately three hours North of Melbourne and seven hours South of Sydney. Home to the most picturesque and unspoilt valley in Australia, King Valley benefits from a cool climate with extremely varied terrain, that ranges from snow-capped Alps to sun baked fields.

THE SEASON

A dry and relatively warm Spring season leading into harvest was excellent for disease pressure with fresh, clean canopies and well balanced crop levels. Two days of good rains in December was timely and encouraged good healthy canopies and berry development. The intense, perfumed and rich Pinot Beurot flavour profile is the hallmark of this standout vintage.

WINEMAKING

The fruit for the 2019 Pinot Beurot was picked on the 1st of March at a ripeness level of 13.4° baumé from the Glenmore Springs vineyard. The grapes were carefully hand picked before whole bunch pressing direct to oak with only the free run portion kept for fermentation. This wine was wild fermented slowly at cool temperatures in a combination of new and older very tight grained French oak called Demi-muids holding 600 litres. Matured on yeast lees for 8 months with weekly stirring, allowed the wine to remain fresh, while providing texture and mouthfeel.

ANALYSIS

Alcohol 13.7%v/v, pH 3.22, TA 5.38 g/L.

PACKAGING

750mL bottles, 6 bottles per case.

