



sea glass

2017 pinot noir
mornington peninsula
victoria australia

*Nature makes everything
beautiful in time...*

vineyard

The Mornington Peninsula is a true maritime climate - surrounded on three sides by the sea. The region has become one of the most exciting and interesting regions in all of Australia – with the small differences in aspect, elevation, soils and microclimates each contributing to the varied and fascinating character of the wines. The Peninsula's summer heat reaches its (low) peak in January and only starts to decline somewhat during April, often providing 'Indian summer' conditions. The coincidence of late ripening and a prolonged gentle autumn results in fully ripe grapes with outstanding fruit flavours, high natural acidity and fine tannins.

vinification

The fruit was hand sorted in the vineyard and winery in the cool of morning then gently destemmed, retaining whole berries into small open fermenters. Using indigenous yeast, minimal hand plunging, light pump overs the wine spent 22 days on skins. After pressing off skins the wine was transferred to a mixture of new and old hogsheads for MLF. The wine was matured in hogsheads for 11 months.

technical details

Alcohol: 13.7%v/v, pH: 3.69, TA: 5.51g/L

winemaker

Andrew Santarossa

colour

Bright purple-crimson hue.

nose

Aromatic profile expressing intense black cherry, plum and loganberries with hints of exotic spice.

palate

Deeply complex mixture of black cherry, loganberries with touches of smokey char and cloves. Fine tannins weave through the palate providing structure and length.

food match

In summer: Salmon tartare. Winter: Peking Duck pancakes.

cellaring potential

Up to 10 years.

winemaker's notes

A regional Mornington Peninsula defined wine.