



sea glass

2017 pinot noir

single vineyard ~ red hill

mornington peninsula

Single vineyard wines are the ultimate expression of terrior...

vineyard

The 'Red Hill' vineyard has a gently sloping north easterly aspect, with red volcanic soils containing decaying basalt. The vineyard rises to from about 180 metres to 220 metres above sea level. The 24 year old "dry-grown" vineyard is hand-pruned and hand tendered to achieve the best results. It relies mainly on natural rainfall which the underlying basalt retains and assists the vines throughout periods of warm weather, almost drought-proofing in the summer months. The vines run north to south with viticultural practices including vertical shoot positioning encouraging even ripening and controlled vigour.

vinification

The fruit for this wine is all D5V12 clone. The fruit was hand sorted in the vineyard and winery in the cool of morning then gently destemmed and crushed into small open fermenters. Using indigenous yeast, minimal hand plunging, light pump overs the wine spent 21 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: 3.71, TA: 5.28g/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 red and black cherries, loganberries with touches of toasty char and white pepper. Fine tannins weave through the palate providing structure and length.

food match

In summer: Wild Mushroom and Burrata Bruschetta. Winter: Duck a l'orange.

cellaring potential

Up to 15 years.

winemaker's notes

A pure, vineyard defined wine.