

singlefile *Wines*

TASTING NOTES

2017 Singlefile Single Vineyard Pemberton Pinot Noir

Eastbrook Vineyard, Pemberton



VINEYARD & WINEMAKING

The pinot noir grape variety is well suited to the cool climate environment of the Pemberton region. The pinot noir fruit from Eastbrook vineyard typically has strong varietal characters. All viticulture and winemaking techniques followed are done so with the goal of promoting the unique characters of Eastbrook's vineyard. In 2017 a mild spring brought about an unusually late start to ripening. Even temperature days and cold nights helped to retain natural acidity in the fruit with a delayed harvest of approximately 2 weeks due to the mild weather conditions.

Harvested on the 5th April 2017, the fruit was picked, gently de-stemmed and then cold soaked for 6 days. A parcel was barrel fermented and underwent natural fermentation in new oak, the remainder went to small open fermenters and then to used oak. The wine spent nine months in Francois Frères and Taransaud pinot selection French oak barriques, 40% new, the remainder one and two years old.

THE WINE

A fuller styled pinot with lifted aromas of sour cherries, earthiness and spice. These characters follow through on the palate with a medium weight and textured mouth feel with soft tannins and a long finish. This wine is well suited to complement red meat dishes especially duck. Drink now or allow this to continue to develop in the bottle for up to 7 years.

TECHNICAL SPECIFICATIONS

Alc: 14.3%

pH: 3.62

TA: 6.0 g/L

rs: 0.45 g/L