

FOUR SISTERS

Pinot Noir



Region: Central Victoria

Variety: 100% Pinot Noir

Vintage: 2015

Alcohol: 14.5%

Best Enjoyed: 2015 - 2019

Vineyards

The fruit was sourced from vines grown in the Murrindindi Valley in Central Victoria. The mature vines are trained on to a VSP trellis and North-South rows to capture as much sunlight as possible. Canopies tend to be open with good fruit exposure and subsequently there is low disease pressure. The fruit generally displays fresh strawberry and plum characters tending to raspberry in warmer years.

Vintage conditions

The 2015 growing season gave us quite variable weather conditions, wet one month and dry the next, but with no significant heat waves. However, warmer than average temperatures lead to fast ripening early in the season. Once temperatures cooled, things slowed down and we saw an increase in flavours and quality.

Winemaking

The fruit was crushed with open rollers to minimize berry damage and fermented in static fermenters using a neutral yeast. Warm fermentation was followed by maturation on French oak staves and fining to remove harsh tannins prior to bottling in July 2016.

Tasting Notes

Fragrant aromas of sweet cherry and plum with a touch of spice. Well balanced, smooth varietal fruit flavours give this wine a silky richness with hints of game and florals.

Food Match

A perfect match with duck and other game meats.

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