

Yarra Valley

WISE GUYS

“Never rat on your friends and always keep your mouth shut.”

This small batch project by a self-confessed group of Wise Guys is the result of late nights, long hours and plenty of beer. Our passion lies in a minimalistic approach to winemaking creating wine styles true to their region and variety.

The Info

Blend	100% Pinot Noir
Region	Yarra Valley, VIC
Alcohol	13.0%
Harvest	Handpicked, early March 2015
Drink	Now, or cellar 3-5 years

The Vintage

The weather Gods were smiling down on the Yarra Valley in 2015. An almost perfect vintage with moderate rainfall in spring, mild ripening conditions in January and a dry March with cool overnight temps helped the fruit retain excellent natural acidity.

The winemaking

Fruit was crushed and de-stemmed, leaving as many whole berries as possible. Cold soaked for two days in open pot fermenters, gently plunged twice daily for two weeks after wild fermentation began. Matured in seasoned and new French Oak (10%). Wine was not fined and was gently filtered once before bottling to retain maximum flavour and freshness.

The Wine

Medium bodied with notes of cherry and dark plums with complex hints of spice, toast and earthy tannin.

The Food

Bring it along to your favourite Peking duck restaurant, or cook up a batch of homemade wild mushroom, pan fried gnocchi.

