



NOCTON
VINEYARD
TASMANIA

Reserve Pinot Noir Willow Series

VINTAGE: 2017

REGION – COAL RIVER VALLEY

VINEYARD – NOCTON VINEYARD

GRAPE VARIETIAL – 100% Pinot Noir



2017 VINTAGE REPORT

The vines started shooting in early September. With mild temperature and very little rain at springtime, flowering began in mid-November. A good rain at the end of January (46cm in the Coal River Valley) came at the right time to support good ripening and quantity. Vintage started in February and was completed by April.

TASTING NOTE

Colour: Deep dark cherries

Nose: Hints of plums with lingering spice and savoury notes.

Palate: Bold cherry and plum favours with great tannin and the promise of a long future.

Cellaring Potential: This wine is cellared for 3 years prior to release to add more complexity. The addition of oak treatment to the wine, adds a cellaring potential up to 8 years.

Ideal Food Matches: This Pinot noir is perfect for the Sunday Roast, with a cheese platter or your favourite pasta dish.

WINEMAKING:

Perfect bunches were selected and handpicked. The wine was pressed into French Oak barrels for around 14 months maturation during this time. They were bottle without fining and with the bare minimum of filtration in order to maintain their full fruit expression and natural structure.

Picking Date: April 2017

Bottling Date: June 2018

Alcohol: 13.5%

