ALTA



ALTA 2022 PINOT NOIR

Alta is influenced by altitude. Sourced from Victoria's coolest corners, this Pinot Noir offers subtlety and finesse characterised by vineyards of varying elevation. Flavours full of red fruit and soft spice, this wine reveals a bright yet wonderfully balanced light red.

VINTAGE	REGION
2022	Victoria

TASTING NOTE

Soft, seamless and easy drinking. This cool climate Pinot Noir unfolds as it opens with bright red fruits, rhubarb and mushrooms. Lip smacking acidity, fine tannins and a hint of smoky spice follow.

WINEMAKING

The 2022 Alta Pinot Noir is sourced from high altitude vineyards in Victoria's coolest corners. Picked and sorted prior to destemming, consisting of a mixture of whole berries and whole bunches, the fruit spent a period of time cold soaking prior to fermentation to extract delicate aromas. A cool fermentation followed in open top fermenters with a small amount of whole bunches providing phenolic structure and tannin. The wine was then plunged then pressed to large format second and third use oak. Filtering and bottling followed.

PAIRING

Serve at 6-18 °C. As a stand alone, Pinot Noir is perfectly paired with charcuterie and goats cheese. For a more hearty dish, pair with spiced duck breast, orange and fennel. Drink now.