MOTLEY CRU



PINOT NOIR - KING VALLEY - 2021

Motley Cru wines are a culmination of nearly 4 decades in the wine game, from making, distributing, selling, and of course – slurping! They are honest, unpretentious, and delicious wines that we have a lot of fun making. We are a small 'motley cru' of wine geeks and music tragics, and despite the name we are not prone to glam rock tantrums.

Vineyard
Whitfiled, King Valley, North East Victoria

Season
The growing season got off to a great start with higher than average rainfall in both winter and spring which saw strong canopy growth and good yields. A dry and mild summer followed with only a handful of hot 40C+ days. A significant rain event of approx. 50mm late January increased the disease pressure on some varieties that were approaching their harvest date. These sporadic heavy rain events continued in February and March. The timing of picking was critical to the overall wine quality.

Winemaking
The fruit was destemmed and cooled to fermenter where it was left to cold soak. The fruit was then seeded and fermented at 28 degrees with gentle pump overs during fermentation. Once primary ferment complete, the wine was left on skins for 25 days, pressed off to tank. Filtered and minor fining prior to bottling.

Nose
Lifted perfume of ripe plum, rhubarb and a spiced berry compote.

Palate
The palate is medium bodied with baked spices mingling with the dark fruits on the an additional flavours of tobacco leaf and cedar.

Alc 13.6% **pH** 3.58 **TA** 5.50 **RS** 0.25 g/L

Food recomendations
Beef bourgignon served with green beans and a crunchy french baguette.

Serving suggestion
Drink with your own motley cru of people.