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2021 Geelong Pinot Noir

HARVEST DATE 3 March 2021

VINEYARD Longest View vineyard, Bellarine Peninsula, Geelong

VITICULTURE A warm dry growing season in Geelong. A settled flowering led to good crop levels and vineyards enjoyed an even warm summer which allowed full flavour ripeness whilst still retaining good acidity.

WINEMAKING Hand harvested fruit was carefully destemmed into small open fermenters. A natural ferment started after two days on skin. The open fermented was gently pumped over once a day for a week until the wine was dry. It was then gently pressed and sent to the underground cellar. Maturation was in new (20%) and used French oak Hogsheads for 9 months prior to racking and bottling in December 2021.

pH 3.55 **TA** 5.0 g/L

ABV 13.3% **RS** nil

COLOUR Dark red with bright purple hues and brilliant clarity.

BOUQUET Black cherries, and wild berries are complexed with oak derived spices including smoked bacon and cinnamon notes. Hints of game meats add another element. Limestone notes and briary spice add intrigue.

PALATE Charred dark cherry fruits flow onto a long and wide Pinot Noir. A velvet cake mid palate is encased with flowing tannins. Smokey notes add depth. A very long palate with fine acidity for balance.

CELLARING Drink now through 2032

FOOD MATCH Duck sausage roll, Pine mushroom Gnocchi, hard cheese.

RELEASE DATE Summer 2021/22



 **Alister Timms**
Chief Winemaker