

snake + herring

2022
wide open road
pinot noir

AROMA

The 2022 Wide Open Road has darker cherry and plum notes reflecting the warmer ripening season.
There's also wafts of raspberry, rhubarb and roast tomato.

PALATE

The palate is bright with cherry, raspberry and chocolate with mouthfilling fine tannins.

VINIFICATION

In the winery we destemmed to open top fermenters with approximately 10% whole bunches. The wild yeast ferments were slow and cool, hand plunged and lasted 12 days before pressing. Wild malolactic fermentation then occurred in puncheon (500L) and the wine was stored on lees (sediment) for 3 months. Clears were racked off the top and the wine was bottled without filtration.

FOOD MATCHING

Drink this young with charcuterie.

WINEMAKER'S COMMENT

Pinot Noir is dead sexy. Enigmatic, because it requires the right vineyard sites in cooler regions and is unforgiving of sloppy viticulture. Inspiring, because it does not conform to formulaic winemaking but requires imagination as much as experience. Frustrating as the slightest mistake can have disastrous consequences. When everything comes together the resultant wines are seductive, addictive and memorable.

snakeandherring.com.au

instagram.com/snakeandherring/

facebook.com/snakeandherring

red white