TAR & ROSES

TASTING NOTES

2021 MORNINGTON PENINSULA PINOT NOIR



GRAPES

Pinot Noir

DISTRICT OF ORIGIN OF GRAPES

Mornington Peninsula

VINIFICATION

Cropped at approximately 2 tonnes per acre, the grapes were handpicked then transferred to open pot fermenters for 12 days with 15% whole bunch, the remainder whole berries.

Juice was gently pumped over once a day before racking to French oak barrels for maturation of which 10% were new.

OAK MATURATION

French oak (10% new)

ANALYSIS

Alcohol 13.5%
pH 3.69
Acid 5.4 g/L

COLOUR

Bright ruby red

NOSE

Wild strawberries & cream, morello cherry, a dusting of cinnamon and hint of negroni.

PALATE

Silky front palate with slowly building tannins balanced by a refreshing finish with complex flavours of raspberry, strawberry & cherry filling the palate.

FOOD MATCH

Pan-fried duck breast with cherry red wine sauce.

WINEMAKERS COMMENT

2021 vintage marks our inaugural foray into this world renowned Pinot Noir region.

The harvest produced beautifully balanced fruit resulting in a fresh yet beguiling wine, indicative of the world class suitability of Pinot Noir to this region.