2019 Pinot Noir



Tasting Notes

Vintage 2019

Cépage Pinot Noir

Region Yarra Valley

Colour Medium deep cherry red

Bouquet Strawberry fruit, Spicy and vanillan

Palate Red-fruit, orange peel, dry dusty tannin, spicy finish of solid length

Cellaring 2021 – 2029

Food matches Rare fillet steak, carpaccio

Final Alcohol 12.5%

Vintage conditions

A dry cold winter gave way to a dry mild spring with much needed rainfall in December nurturing the vines through January and over the early heat. The season was characterised by intermittent heat spikes that kept everyone on their toes followed by cool changes. The remainder of the vintage was perfect ripening weather with no rain or disease pressure, it may not go down as the best vintage from the Yarra Valley, but the wine quality looks well above average.

Vinification

100% Estate grown fruit farmed biologically. 30-year-old vines, clones MV6, Pommard and 777 all hand harvested. 20% whole bunches, 80% whole berries optically sorted, wild fermented in French oak Foudre. 20 days on skins, including 5 days cold soak and 7 days extended maceration. Pressed to tank to initiate MLF, then racked to barrel. Nine months on lees (in barrel), with a further six months élevage in French oak foudre. French oak barriques and puncheons (46% new).



Sunshine Creek yana Valley Pinot Noir 2019 12.5% vol Wine of Australia 750ml

Awards History

2018 Vintage

90 Points Huon Hooke, 91 Points Andrew Graham

2017 Vintage

90 Points Huon Hooke, 91 Points Steven Creber Halliday Wine Companion, 91 Points Gary Walsh Winefront

2016 Vintage

92 Points Gary Walsh Winefront

2015 Vintage

94 Points Gary Walsh Winefront