



PINOT NOIR 2017

Upper Ngumby Vineyard

SOUMAH *of* YARRA VALLEY

Pinot Noir is a very selective grape. It does not like the heat but does like the sun. It likes to be on well drained soils so not good on flat landscapes. It likes warm days but more important, cold summer nights. It is so demanding that only a few Australian regions can aspire to produce a Pinot Noir of any pedigree. The Yarra Valley has attained that status over the decades and we have set out to support that reputation with selecting small patches of older vines from Single Vineyard sites from across the Valley.

The Upper Ngumby Vineyard is within the confines of Yarra Glen, sloping gently east. It is protected from the late afternoon sun by the Christmas Hills rising up to the west. The older MV6 clone vines coupled with the 115 clone produce a Pinot with restraint displaying a spicy frame of savoury red fruits and crushed leaf. Wild cherries and fragrant herbs blend well on the palate and are supported by new oak definition and soft tannins.

Variety	Pinot Noir	Harvest	7th & 14th of March 2017
Clones	MV6 and 115	Baume	12.5
Yeast	Wild	pH	3.55
Oak Age	27% New Oak	TA	6.0

“Savoury Berries & Fine Acid.”