

PINOT NOIR (Hexham) 2017

SOUMAH of YARRA VALLEY



Only a few Australian regions can aspire to produce a Pinot Noir of any pedigree. The Cool Climate Yarra Valley has attained that status over the decades and we have set out to support that reputation with our attention to detail and definitive vineyard site.

We practice a cold soak to create some savoury complexity in the wine and use indigenous yeast. The resulting long secondary maturation in premium oak has added a layer of gamey-mushroom complexity.

We are tending 3 clones of Pinot Noir. The traditional MV6 clone giving minerality and a tight fruit profile while the Pommard adds good structure and elegance. The 777 then brings a dollop of well rounded, juicy raspberry and cherry flavours with a bright dose of fine acid. One of the latest vintages in recent memory has created a long, lean wine which is full of Savoury Fruit Complexity'

Variety	Pinot Noir	Be at harvest	12.7
Clones	MV6, 777, D4V2	pH at harvest	3.45
Harvest	2 nd March 2017	TA at harvest	6.0
Oak	27% Barrels New	Oak Size	Barrique & Puncheon
Yeast	Wild	Vineyard	Hexham