

2016 Pinot Noir

Goes well with quail

The earthy, spicy nature of our Pinot Noir coupled with the dark cherry fruit characters match perfectly with game meats and Rannoch Farm quail is a delicious Tasmanian product. <u>Local quail suppliers.</u>

Winemaking notes

2016 was quite a warm, dry year with higher yields than average due to better fruit set. This resulted in a lovely fragrant and floral wine than beautiful soft, silky tannins. This Pinot is a blend of several different clones which adds ghreat complexity. All batches were wild fermented in small open fermenters which were hand plunged daily. The wine was matured in French oak for 9 months with about 20% of the oak being new oak.

Tasting notes

This wine has beautiful lifted strawberry and cherry characters on the nose with a touch of spice adding complexity. The palate has fine, silky tannins, lovely fruit concentration and a beautiful texture.



