

sticks  
YARRA VALLEY

## tasting notes

### 2017 PINOT NOIR

#### Variety

Pinot Noir

#### Geographical Indication

Yarra Valley

#### Winemaker

Tom Belford

#### Vintage

2017 was a cool growing season in the Yarra Valley – good Spring rains and mild temperatures made for a modest yields, a comfortable season and outstanding fruit quality.

#### Winemaking

The Sticks Pinot Noir is made from fruit grown in the Dixons Creek, Yarra Glen and Coldstream sub-regions of the Yarra Valley which provide rich fruit and generosity, a vineyard in the cool Yarra Junction area which brings precision and fine body to the wine, and Rising Vineyard in St Andrews, a gravelly elevated farm which lends firm structure and complexity. Each vineyard is made and matured separately to allow them to express themselves fully. A variety of winemaking techniques are employed from open fermenters and high temperatures to give complexity, depth and power, and cooler ferments in closed fermenters to maintain freshness and fruitiness. After approximately 10 months maturation in barrels and tanks, the wine was blended, lightly filtered and bottled. We seek purity, expressive fruit and subtle complexity in the Sticks Pinot Noir.

#### Analysis

Alcohol 13%

pH 3.58

Acid 5.8g/L TA

#### Tasting

Deep ruby red colour.

A nose that is rich in red and black fruits – plums, strawberry and raspberries, some sappy green threads woven through and notes of warm spices.

The palate is medium bodied – the flavours are fresh and pure and it finishes long, light and clean.

