

RISING

2019 PINOT NOIR TASTING NOTES



VARIETAL

100% Pinot Noir

REGION

Yarra Valley, Victoria

VINTAGE

2019 was a warm and dry vintage. Crops were low due to reduced availability of water, thus concentrating the tasty goodness in the finished wines. In general, colour and tannin in our red wines is on the high side of average.

VINIFICATION

This Pinot Noir is taken from two blocks at the Rising Vineyard in the Christmas Hills; the north facing Hill Block and the north-east facing 425 Block.

One third of the fruit from these blocks was fermented as whole bunches, the remainder being destemmed aiming to maximise the amount of whole berries in the ferment. The whole bunch ferments were gradually crushed by hand and finally foot trod to break the grapes open throughout the three-week ferment. The destemmed ferments were plunged once a day, no more.

The wine was naturally fermented and following pressing, went straight into French oak hogsheads, approximately 30% new. It aged on lees for six months before bottling in October.

TASTING NOTE

Colour - Bright cherry red.

Aroma - A perfumed pinot noir with lifted raspberry and red cherry fruits lying over an array of subtle savoury notes; bay leaf, star anise, cedar and herb garden.

Palate - A gentle wash of texture, the tannins and acidity are in tight harmony. The summer berry fruit flavours roll over the precise structure. A lucid and cleansing palate.