



# WARRAMATE

YARRA VALLEY

Est. 1970

## 2022 Warramate Pinot Noir

### Region

Yarra Valley

### Vineyard

Warramate, elevation 160 to 180 metres

### Soil

Silty clay loam over yellow clay

### Vines

A blend of two Pinot clones; 60% MV6 and 40% Pommard. The 5-acre plot of MV6 was planted in 2000 with the expansion of the Warramate vineyard. The Pommard clone as part of the ongoing vineyard evolution and planted in 2017.

All Warramate vines are farmed without irrigation.

### Winemaking

A number of small fermenters with varying percentages of whole bunch from none to 100% to add layers and lift. Hand plunged and gently pressed before gravity filling to barrels, mostly 300L hogsheads for Malolactic fermentation in the underground cellar.

### Wine

A highly perfumed aroma of violets, the fruit profile of vibrant blue and black cherries, Campari lift with a hint of stalk heightening the spice element sitting in the medium weighted silky characteristic of Pinot Noir.

A very refreshing elegant fruit palate the bunch use bringing some stalk tannin and structure, only older oak was used for maturation to highlight the fruit purity.

### Cellaring

An elegant and intensely perfumed Pinot Noir made to be enjoyed while young and bright. It will continue to evolve for up to 5 years.

13 % Alc.