Delatite Wines

2013 Estate Pinot Noir

Our Estate Range of wines are made exclusively of fruit from our own vineyard in Mansfield. It is grown and made along Biodynamic principles so we use no synthetic sprays in the vineyard, no artificial additives or enzymes in the winery and ferment using wild yeast.

The fruit from our three different blocks of Pinot Noir are fermented separately using different techniques for each including whole bunch fermentation and Carbonic Maceration but all are fermented in open fermenters to encourage maximum colour and flavour extraction. Each batch is kept separate and matured in French oak barrels (35% new) before being blended and prepared for bottling. No filtration is used to ensure the delicate flavours of the variety are preserved.

The spicy aromatics of the French oak combine with the fruit aromas of violets and black cherry while the palate offers more dark fruit characters and sweet oak flavours. The tannins are very fine and do not dominate the wine allowing a delicious red current character to come through on the finish.

Pinot Noir is always a classic match with duck but also try other game meats such as venison.

Alcohol 13.0%

it is 100% Pinot Noir and yes the appellation is Upper Goulburn (region) but we prefer to use the smaller appellation of Mansfield (sub region) which is in the Upper Goulburn.