

HANDPICKED™



REGIONAL SELECTIONS

2016 Pinot Noir Mornington Peninsula, VIC

The first Mornington Peninsula wine in our Regional Selections range, this is a great value Pinot Noir with attractive floral notes, fresh berry fruit flavours and soft tannin.

Region: The Mornington Peninsula is a maritime region about 50km south-east of Melbourne. It is surrounded by ocean and the climate is moderated year round, with cooling ocean breezes in summer and relatively mild winters.

This wine was made using fruit from Bittern and Tuerong, on the northern lowlands where the soils are sandy loams and clay loams, and vineyards in Red Hill in the hilly centre of the peninsula where there are red volcanic soils. The Tuerong and Bittern fruit provides ripe fruit flavours and palate weight, while the Red Hill parcel adds bright fruit, fresh acidity and aromatic lift.

Vine to Glass: The fruit was picked from early-February to mid-February and was destemmed and sorted. Part of this wine was fermented in open fermenters with hand plunging and part in closed fermenter with pumping over. It was matured for nine

months, part in French oak barriques and part in tank on quality French oak barrel staves.

Vintage 2016 was marked by warm and dry conditions and the Mornington Peninsula harvest was one of the earliest on record. It arrived in a hurry too and many vigneron were picking in early February. The resulting wines have excellent flavour and weight with relatively low acid, so tend to be earlier drinking styles.

Tasting Notes: The first Mornington Peninsula wine in our Regional Selections range, this is a typical Mornington Peninsula Pinot Noir with attractive floral notes, fresh berry fruit flavours and soft tannin.



94 POINTS

James Halliday Wine
Companion 2018



SILVER MEDAL

Australian Pinot Noir
Challenge 2017