

REGIONAL SELECTIONS

2017 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.

Varietal: Pinot Noir

Region: Mornington Peninsula

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. A spine of hills runs down the centre of the peninsula and the vineyards at about 200m elevation are slightly cooler than those on the lower lands.

On the northern lowlands the soils are sandy loams and clay loams and temperatures average about 2°C warmer than on the nearby hills where there are red volcanic soils and harvest is up to three weeks later.

Vintage: The 2017 season on the Mornington Peninsula unfolded as a classic Goldilocks vintage: not too hot, not too cold, not too wet, not too dry, juuuust right. Bursts of cold and wet weather in November led to

great variation around the region in terms of flowering and fruit set and judicious fruit thinning was required to maintain superior quality. The long, relatively cool season provided ideal conditions for ripening of Pinot Noir fruit and harvest began in early March in perfect moderate, dry weather. This was a little later than long-term averages and a full month later than 2016, which was one of the earliest seasons on record.

Winemaking: The fruit was destemmed and sorted by hand, a labour-intensive process reserved for premium quality wines. The must was fermented in open tanks with hand plunging and the wine was matured for nine months, part in French oak barriques and part in tank on quality French oak barrel staves.

Tasting Notes: This is a typical Mornington Peninsula Pinot Noir with attractive floral notes, fresh berry fruit flavours and soft tannin.