



Rochford Estate Range Pinot Noir 2017

Varietal: 100% Pinot Noir

Vintage: 2017

Cellaring: 4-8 years

Alcohol: 13.5% Alcohol, vegan wine

Harvest: Hand-picked in February and March

Vinification: De-stemmed to open fermenter (20% whole bunch), short cold soak, natural primary and malolactic fermentation, 19 days on skins, pressed to French oak barrels (20% new)

Elevage: 10 months in oak, racked once before bottling, unfined

Tasting Notes: Spicy, smoky scents of maraschino cherries, blood plums and charcuterie meats precede a long, silky palate. Brightly lit flavours of small red and blue fruits and gentle oak extend down a fine-grained spine towards a finely balanced finish of length and suppleness.

Winemaking Notes: Hand-picked in February, de-stemmed to open fermenter (20% whole bunch), short cold soak, natural primary and malolactic fermentation, 19 days on skins, pressed to French oak barrels (20% new), 10 months in oak, racked once before bottling, unfined.

Viticultural Notes: Our Hill Road vineyard and winery is located at Coldstream, 40kms east of Melbourne in Victoria's oldest grape growing region, the Yarra Valley. Grown on ancient, mountain derived sandy clay loams, these rocky soils combined with our forty-year-old vines are at the heart of this wine. After several warm growing seasons, 2017 was a return to a classic Yarra Valley harvest producing balanced, elegant wines with wonderful natural acidity.