



ROCKCLIFFE

# thirdreef

2018 Pinot Noir  
GREAT SOUTHERN

## NOSE

Lifted aromas of violets and spice with subtle plum notes.

## PALATE

The palate is full and textured with cherry and dark berries, supported by silky fine tannins, which are sublimely integrated and lead to a long and elegant finish.

## WINEMAKING

The fruit was machine picked then destemmed/crushed into small open fermenters and inoculated. The fermenters were pumped over with aeration twice a day, temperature was held around 25°C, then allowed to warm up for a long post fermentation maceration. The wine was then transferred in barrel for its malo-lactic fermentation, allowing a soft integration of the grape and oak tannins. The wine was fined with egg whites then bottled after 10 months maturation.

## FOOD PAIRING

Perfect with gamey, flavoursome foods such as braised venison.

## VINTAGE NOTES

Starting the season, good rain events produced strong growth, canopies and budburst flowing to excellent yields and creating one of the best vintages in a decade. Progressing to a long cool summer providing the slow steady ripening of fruit that gives us the intense flavour and acidity that we hope and dream for every vintage. All areas of the Great Southern were gifted this incredible season and all the Rockcliffe vineyards looking superb.



## QUICK NOTES

VINTAGE  
2018

GRAPE VARIETY  
*Pinot Noir*

GROWING AREA  
*Great Southern*

ALC %/VOL  
13 % v/v

TITRATABLE ACIDITY  
6.12 g/l

pH  
3.58

CELLAR POTENTIAL  
5 – 7 years

MATURATION  
10 months



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