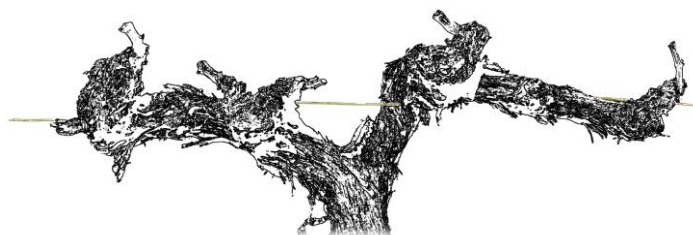


WOODS & MATTHEWS

2017 Yarra Valley Pinot Noir

Yield	4.5 tonnes / hectare
Trellis Type	Vertical shoot positioning (VSP)
Soil/ Vineyard	Loam over clay base
Vintage 2017	Late harvest period, frost pressure early in the growing season due to cold nights and dry ground. Violent thunderstorms and heavy rainfall early during early fruit set. There was some disease pressure after Xmas which was manageable as soils held moisture and vineyards were healthy going into Feb.
Harvest data	3rd -9 th March, picked between 13.5 and 13.8. Baume from vineyards between 12-20 years old around Yarra Glen in the Yarra Valley.
Winemaking	Elegance and purity in our Pinot Noir is always our pursuit. We pick early to preserve all the Yarra Valley flavour and de-stem without crushing (whole berry). Pinot can only handle so much... the must is then sent to a temperature controlled stainless steel vat where it is cold-soaked 5 days before allowing the temperature to increase to begin fermentation. Cold soaking Pinot Noir or aqueous extraction before fermentation accentuates the fresh clean fruit flavours and preserves the unique aromatics. We limit the time on skins after ferment (alcohol extraction is more harsh) to no more than 10 days which helps with colour stabilisation. After fermentation the racked wine was run to 100% French barriques and puncheons where it develops its grace for 10 months.
Tasting notes	Cherry red-plum, a powerful array of primary red fruits –cherry and strawberry in particular, with Asian five spice with hints of violets. The palate is soft with the full kaleidoscope of Yarra Valley flavours with, cherry, raspberry and a hint of vanilla with sandalwood from the judicious oak handling.
Alcohol	13.4%
VA	.64g/l
TA	6.2g/l
Sulphur Free	29mg/l
Total	188mg/l
Residual Sugar	1.5g/l
pH	3.61



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