

# WOODS & MATTHEWS

## 2018 Yarra Valley Pinot Noir



**Yield** 4.5 tonnes / hectare

**Trellis Type** Vertical shoot positioning (VSP)

**Soil/ Vineyard** Loam over clay base

**Vintage 2018** 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** Early March - picked between 13.6 and 13.9 baume from vineyards between 13-21 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.

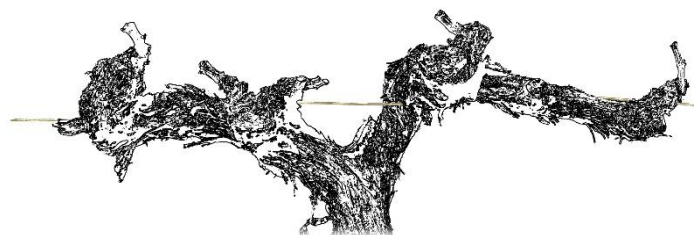
**Alcohol** 13.5%

**VA** .64g/l

**TA** 6.2g/l

**Residual Sugar** 1.5g/l

**pH** 3.61



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