



french island vineyards

ESTATE GROWN & HANDMADE by Vigneron Peter Hatton

PINOT NOIR 2017



VITICULTURE

100% Estate grown and handpicked from the Blue Gums vineyard.

Vine Clone: MV6, 114, 115

Harvest date: 26 February 2017 (114, 115) , 12 March 2017 (MV6)

Site selection: The grapes were picked from the easterly facing E/N aspect on our Blue Gums vineyard on vines aged 19 years (planted 1998). It is a maritime climate that allows fresh sea breezes to provide good air flow to our fruit and the first light of the day for maximum sunshine.

Vintage Notes: 2017 vintage was an excellent vintage with cooler days and mild nights that continued from veraison to harvest. A later picked grape, blended 2 thirds MV6 and 1 third 114, 115. Fruit was picked in excellent condition, with high colour intensity and flavor expression.

WINE MAKING

Skin contact time: 8 days

Yeast type: Natural (wild from vineyard)

Fermentation Time: 6days

Malo-lactic ferment: 80%

PH: 114, 115 = 3.60 MV6 = 3.36

Alcohol: 13.5%

Cooperage: Francois Freres, Mercury barrels

Vessel type, age and size: French Oak 15% new with a combination of barrique (225L). Medium and Standard Toast effect barrels.

Winemaker notes This Pinot Noir is produced from a different selection of fruit parcels and barrel combinations. It displays vibrant ruby red colour with intense cherry plum character on both nose and palate with a nice dash of French Oak.

Goes well with barbequed French Island salt pastured lamb.