



2019 Solitude Pinot Noir

Yarra Valley, Victoria



From one of the Yarra Valley's highest vineyards, an elegant 100% estate grown, single vineyard Pinot Noir.

Predominantly MV6 clone (with 20% Abel), the grapes are hand-picked, 100% de-stemmed; without any whole bunch ferment. No commercial yeasts are added, the berries go through carbonic maceration which brings out fruity characters and softens natural acid. Matured 12 months in French oak, 20% new.

The resultant wine has elevated aromas of subtle lifted rose petal, red cherries, some earthy notes as well as hints of smoked meats and mild spices.

The palate is plush, with bright red cherry, and raspberry and strawberry notes taking centre stage. Forest floor and cedar/toasty elements play a vital support role. Texture is supple and silky. Tannins are velvet smooth, seamless and integrated and result in great length.

Truly small batch winemaking: approx. 170 dozen produced.

Alcohol: 13%