



- The Wine** Part of an experimental series of wines to push our creativity and understanding as winemakers and grape growers. Inspired by the early wines of the Hunter Valley. This is our version of a classic but uncommon blend. Pinot Noir and Shiraz were vinified separately for this project. A 50/50 blend of Pinot Noir for complexity, spice and structure; and Shiraz for plump, juicy fruit and additional mid-palate weight. A vibrant ruby colour. Nose of tobacco, earth and glazed cherries.
- Viticulture** The 2019 vintage will be remembered as a very challenging year, but ultimately a very successful year. The second year of drought proper made for a challenging vineyard growing environment. Access to the Mitchell River allowed us to nurture the vines through the long dry summer while the absence of rain meant grapevine diseases were, thankfully, not an issue at all. A mixture of both Spur and Cane pruning set the vines up for a warm and fairly calm Spring which allowed the vines to set a good crop of fruit. A very dry post-Christmas period brought the ripening of the grapes on quickly, and harvest dates were about a week earlier than normal.
- Winemaking** The 2019 Pinot Noir & Shiraz is a 50/50 blend. The Pinot Noir component consists of wine from our Cliff Block, known for its complexity and power, as well as a small portion of 100% whole bunch fermented Pinot Noir for extra spice. The Shiraz component was from seasoned french oak barrels containing wine made from 100% destemmed fruit, hand plunged and fermented using ICV GRE yeast indigenous to the Rhone valley in France. This is a soft style Shiraz and sits in with the Pinot Noir to make a lovely, medium bodied wine.
- Vineyard** The Myrtle Point Vineyard is in the Gippsland Lakes District. Located in far eastern Victoria, between the Great Dividing Range and Bass Strait, the Gippsland Lakes District enjoys a cool, semi-maritime climate. Soil structure of the Myrtle Point vineyard is Terra Rosa over limestone.
- Harvest Dates** Pinot Noir picked 7<sup>th</sup> March 2019; Shiraz picked 12<sup>th</sup> March 2019
- Clone** Pinot Noir: MV6 Planted in 1997, Shiraz: Unknown, planted in 1996.
- Alcohol** 13.9 % Alc/Vol,
- pH** 3.63
- T/A** 8.0g/L