

PUNT ROAD NAPOLEONE VINEYARD PINOT NOIR 2015



Tasting Notes

Notes of fresh raspberries, cardamom and spice. Generous in length with a harmonious, savoury palate of mulberry, dark chocolate and nutmeg.

Winemaker Vinification Notes

Hand-picked followed by a 5 day cold soak in 2t and 5t stainless steel open fermenters. 20% whole bunches with indigenous primary and malolactic fermentation, left on skins for 4 days post ferment. After fermentation the parcels were lightly pressed and racked to a variety of French oak barrels (20% new) where the wine was matured for 10 months. Minimally filtered and fined.

Winemaker Vintage Notes

Near perfect conditions in 2015 with a cool January and warm spells in February and March allowed for gradual maturation, great acid retention, and good crop with even ripeness. Phenolic maturity (brown seeds/stems) was spot on, and we took the opportunity to experiment with skin contact on whites and more whole bunch use in reds. While it wasn't the easiest year, it was certainly the most exciting, and wines from this vintage are showing great vitality and aging potential.

Wine Information

Country:	Australia
Region:	Yarra Valley
Winemaker:	Tim Shand
Grape:	100% Pinot Noir
Alcohol:	13.5%
Closure:	Screwcap
Bottle Size:	75cl
Case Size:	6 Bottles per pack

Recent Vintage Awards

2016 - 94 Points - James Halliday