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## ingram road

## Ingram Road Pinot Noír 2020

## ABOUT

Our Ingram Road Pinot Noir is the flagship wine of the Ingram Road range. Sourced from a single block of vines on our Coldstream vineyard, this Pinot Noir consistently displays the typical varietal characteristics of Yarra Valley pinot noir. Bright red berry fruits, fine tannin and elegant natural acid all in balanced proportions are what makes this wine so great to drink year on year and the 2020 vintage of this wine continues that trend.

## 2020 VINTAGE REPORT

After a relatively dry winter, rainfall throughout Spring was well above the yearly average, leading to poor flowering conditions and inconsistent fruit set in all varieties. December provided us with an unseasonably hot start to summer which most believed would carry through into a warm ripening period in January and February. This wasn't the case, as during those late summer months we experienced cooler than average temperatures and higher than average rainfall. The wines of 2020 reflect these conditions and are showing great natural acidity and elegant fruit characters.

## WINEMAKERS NOTES

A mixture of MV6 and 777 clones, our Ingram Road Pinot Noir is always picked early to ensure that we can produce the bright, fruitdriven style this wine has become know for. Once the fruit is picked, it is then destemmed and gently crushed and transferred to opentop fermenters for 8 days to ferment and extract tannin and colour from the skins. Post ferment the wine is pressed off to barrel for maturation in seasoned French oak barrels for 11 months.

## TASTING NOTES

An incredibly aromatic pinot noir. Aromas of freshly crushed strawberry are supported by intense red fruit characters on the palate. This wine displays an elegant mouth weight and is incredibly well balanced with equal parts fruit intensity, acidity and fine tannin. Match this with charcuterie, Peking duck or slow-roasted mushrooms.

