



BELLBRAE ESTATE

2018 Longboard Pinot Noir

Geelong, Victoria



Production Notes

Hand-picked from our estate vineyards and fermented in 3 tonne open fermenters with a percentage of whole bunch added in. Slow and cool fermentation has gently soaked out colours and flavours with the ferments being hand plunged during fermentation over a 7 day period.

Once pressed, the wine was transferred to 2 & 3 year old French oak barrels to undergo malo-lactic fermentation, then transferred to 1 & 2 year old French barriques for 9 months maturation.

Tasting Note

A fine example of our cool climate region, this Pinot Noir has a soft, elegant palate combined with weight and depth. Lifted aromas of strawberries, cherries and raspberries are the hallmarks of this lovely, varietal Pinot Noir. Vibrant, savoury cherry and blood plum characters are displayed on the palate along with fine grained French oak tannins complementing the fruits. Excellent length of flavour, this wine has great cellaring potential – if it lasts!

Technical

Variety:	Pinot Noir
Clones:	MV6 (50%) & 777 (50%)
Vineyards:	Bellbrae Estate
Harvest Dates:	25 to 29 th March, 2018, 30% whole bunch
Oak Maturation:	9 months, 1 & 2 year old French barriques
Wine Analysis:	Alcohol= 13.5%, pH= 3.44 Titratable Acidity= 5.5
Bottling Date:	21st January, 2019
Winemaker:	David Crawford