



lamont

PINOT NOIR 2015

THE FACTS

Clone	667, 777, Abel, 115
Harvest Dates	28 March-15 April 2015
Brix	23.5° Avg
Residual Sugar	<1 g/L
Titratable Acid	6.3 g/L
Alcohol	13.91 %

TASTING NOTES

The Lamont Pinot Noir 2015, has an alluring nose of sweet red berries and cherry notes, with savoury characters of undergrowth and mushroom.

Bold yet elegant the palate is concentrated and rich with red berry and cherry elements seamlessly integrated with fine tannins.

WINEMAKING

Grapes for this wine were hand harvested over four select picking dates. Open top tanks, hand plunged, with a portion of whole bunches. On skins for 28 days then pressed off and sent to French oak barriques (25% new) for 11 months. Bottled April 2016. Certified organic fruit.