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# 2017 PINOT NOIR

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## TASTING NOTES

Ripe plum, dark berry, cherry and spicy oak flavours with the sort of structure that allows it to be enjoyed now but will help the wine develop with careful cellaring for the next 10+ years.

## 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 2017. Certified organic fruit.

## THE FACTS

Clone 667, 777, Abel, 115

Harvest Dates 28 March-15 April 2017

Brix 23.5° Avg

Residual Sugar <1g/L

Titrateable Acid 5.7 g/L

Alcohol 13.5 %

## BOB CAMPBELL

94 Points

Tasted alongside the 2015 vintage, this wine appeared richer, fleshier and fruitier as well as being more accessible. Ripe plum, dark berry, cherry and spicy oak flavours with the sort of structure that allows it to be enjoyed now but will help promote a moderately long life.

## CAMERON DOUGLAS

95 Points

Great colour of Pinot Noir with a dark ruby core , purple hues leading to a ruby pink rim. The bouquet exposes a very youthful wine with aromas of dark cherry and plum, some blue fruit suggestions, crushed black velvet rose and spicy wood tones with suggestions of vanilla and clove, a lighter toast with a hint of wood smoke. Overall a youthful, steely and haunting complexity. On the palate - dry, tense, youthful, fruity and poised for ageing. No mistaking the vibrato of youth in the texture with fresh berry fruits, firm tannins and lively acidity asking for attention. The oak signature is distinctive yet measured enough to show that this example needs cellar time or the right food and decanting to enjoy now. Lengthy finish, flavours mirror the nose, quite complex. A wine I am happy to recommend . Best to try again in late 2020. Will easily last through 2028 if cellared properly.



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