
2017 PINOT NOIR

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.



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