



Port Phillip Estate

Pinot Noir Nouveau 2018

Tasting Note

Our 'pilot' wines bring to bottle the experimentation and play of the winemaking team...

Experimentation is an essential element of our winemaking philosophy. It sees us developing and trialling various winemaking techniques, reassessing and expanding on traditional methods, highlighting specific parcels of fruit and exploring diverse wine styles. We are now excited to share some of the results with the introduction of our 'pilot' wines.

#### Tasted October 2018

The fruit was completely destemmed into a stainless-steel vat, with a focus on whole berry fermentation. Fermentation commenced spontaneously with ambient yeasts and lasted 14 days. The wine underwent indigenous malolactic fermentation. The maturation period was six months in an old large-format French oak foudre. It was bottled without fining and with minimal filtration and minimal SO<sub>2</sub>.

Vibrant light red in colour. Attractive fresh raspberry and red cherry aromatics jump immediately from the glass. Juicy, bright and drinkable, the palate is laden with strawberry sorbet and orange peel flavours. Gentle tannins and frisky acidity lead to a soft and delicious finish. Drink now.

13.0% alc.