

## Caledonia Australis Pinot Noir 2015



Medium bright red in colour with a purple tinge. Brooding spicy notes intermingle with lifted, pristine aromas of pomegranate, ripe strawberries and fresh cherries.

The palate is svelte with a firm acid backbone and elegant fine tannins that add shape - not bulk. As a young wine on release, it needs air and lots of swirling to show its potential. This wine will cellar well and earthy notes should slowly emerge from 2019 onwards.

Caledonia Australis wines are made unashamedly with a natural and old world hand. The vineyard is dry grown and close planted with vine spacings of 1m and a fruiting wire at 50cm. The vines are entirely hand tended, with yields consistently well below the 35hl/ha (2.18t/ac) ceiling that is imposed on the Grand Cru vineyards of the Cote d'Or. The wines are made with minimal additives or intervention and primacy is given to the wine's texture and structure.

For the pinot noir, the fruit remains in contact with the skins for 20 to 40 days depending on the vintage and primary and malolactic fermentation occur without inoculation. Generally the Pinot Noir fermentation is preceded by a soaking period with gentle hand plunging. The wines then go through a long élevage (18 - 20 months) in tight grained French oak barrels (about 15% new, 15% second use, 70% older) and then a further three months bottle ageing prior to release.



*from the fertile soils of Leongatha, Gippsland Australia*