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L.A.S.



VINO

2016 Albino PNO

Strawberries and cream in a bottle may be a tall order but that's what we wet out to do. To achieve this we handpicked Pinot Noir and Chardonnay from the gravelly loam soils of the Willyabrup valley in the early hours of the morning and hand sorted the bunches prior to gently whole bunch pressing separately. The Pinot Noir was picked early in the season for acidity and aroma. The Chardonnay later for depth of flavour and body.

The wines were kept separate and were naturally fermented the juice in oak to preserve the primary flavours. The wines spent a further 10 months in oak where the Chardonnay underwent secondary fermentation developing creamy vanilla characters. The barrels were hand stirred fortnightly to develop complexity, texture and length.

This year the blend was 8 barrels of Pinot Noir and 2 barrels of chardonnay. One barrel of Pinot had a little bit of extra time on skins to add a little colour and complexity to the mix. To maximize flavour we decided to bottle the wine unfinned and unfiltered. Due to this a small amount of natural sediment may remain in the bottle. Nothing has been added to this wine except a little bit of sulphur prior to bottling. It is encased in French glass with a Czech crystal seal.

Tasting Notes:

Watermelon, grapefruit, strawberries, red berries and a hint of cream and green apple. Fresh, crisp, moreish, perfect to start a meal and to finish.

Varieties: Pinot Noir 80%, Chardonnay 20%

Vineyard: Willyabrup, Margaret River

Quantity: 199 dozen produced

Closure: Vinolock (Czech Crystal)

Winemaker: Nicolas Peterkin

RRP: About \$50



✿ 1/3 LOTTERY WINNER ✕ 1/3 MATISSE ⚗ 1/3 MICRO BIOLOGY

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