

GEPPETTO

This range of classic French varieties is unashamedly designed for youthful drinking and is part of the family's quest to produce premium but affordable wines from grapes grown in several cool climate regions of Victoria, including the Mornington Peninsula.

2015

PINOT NOIR

VINTAGE

2015 could almost be described as the perfect season! Long periods of cool dry weather were experienced right throughout summer with the noticeable absence of any potentially damaging heat spikes as seen in some recent years. Overcast conditions in January brought a degree of disease pressure [in the form of powdery mildew] however fastidious attention to detail by the vineyard crew ensured squeaky clean fruit was delivered to the winery right across the board.

VINEYARD

This wine is a blend of MV6, 114, 115 and D2V5 Pinot Noir clones. All fruit was hand harvested from selected cool climate vineyards around Victoria.

WINEMAKING

Once harvested the grapes were chilled and immediately destemmed to small open fermenters without crushing. The "must" (juice, pulp, skins and seeds) was then covered with a protective layer of CO₂ and allowed to "cold soak" for four days prior to the commencement of the ferment. Fermentation was allowed to commence spontaneously with wild yeast. The ferment temperature was allowed to reach 32 degrees Celsius before being pressed off skins at dryness to a mixture of two and three year old French oak barriques, (225 litres). The malolactic ferment occurred naturally and was complete by late winter. After aging in oak for roughly 8 months the resulting wine was blended to a stainless steel tank where it was lightly filtered in preparation for bottling.

ALCOHOL 13.5%
 MALOLACTIC 100%
 pH/TA: 3.56/6.14 g/L
 OAK HANDLING 8 months in old barriques

WINEMAKER'S TASTING NOTES

Blending fruit from selected cool climates around Victoria and gentle processing techniques have allowed us to produce a Pinot that truly reflects our dedication to this variety. This style is intentionally made for early enjoyment with fresh fruit and supple tannins but still retains a lively acidity. Best enjoyed with your favorite duck or lamb dishes.

