



CELLARING

6-7 years

PRODUCTION

450 cases (12 x 750ml)

WINE SPECIFICATIONS

Acidity: 5.8g/l

(0.58g/100ml)

pH: 3.7

Residual Sugar: <1g/l

ALC: 14%

(Please note that in order to provide our customers with wines in their best possible condition we have elected to seal all our bottles with screw cap closures.)



2018 BIG BARREL PINOT NOIR

Rich, Voluptuous,

Tasting Note

Bright, ruby-red with wonderful depth, a hint of purple on the rim. The nose has depth, showing savoury, gamey characters; deep floral notes melded with dark cherries, blackberries. The palate is smooth with dark cherry and blackberry fruit notes, underlying a rich layer of herbs and liquorice; fresh acidity adds another dimension of flavour forming a medium-bodied wine, presenting some chalky minerality. The finish is poise with the support of delicate spices. An enticing texture of smooth and silky tannin with chalky minerality. Complex and moreish.

VINIFICATION

Hand selected small parcels of fruit are fermented in small patch fermentation vessels using very gentle processing techniques. Aging is conducted in large formate (900 lt) oak barrels to minimise the influence of oak and accentuate primary fruit flavours and regionally specific characteristics of the wine.

Food Match

As a young wine this Pinot Noir will pair nicely with poultry and pork - the brighter red fruits and youthful acidity work well with these lighter more fragrant dishes. As this wine ages, darker fruits and underlying spices will emerge and the wine will pair more appropriately with rich game meats.

**STEVE BIRD
WINES**

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