



PROJECT COMPANY PINOT NOIR 2016

To make a cracker small batch wine from a challenging variety like Pinot with minimal intervention was the aim. The fruit for the 2016 PPC Pinot is from the Lenswood sub region of the Adelaide Hills.

The clones 114 and 115 were carefully hand picked from this single vineyard that sits at 500m above sea level. On arrival at the winery the fruit was chilled overnight and the following day 80% was destemmed and not crushed into open fermenters and the balance was left as whole bunches.

The fermenters were then put into the coldroom to cold macerate for four days before they were inoculated with yeast. Once fermentation had begun we hand plunged twice a day until fermentation had finished.

We then seeded the tubs with malolactic bacteria, gassed with CO₂ and left on skins for a few more days allowing for more colour extraction.

The tubs were then tipped into the bag press and pressed gently to tank and allowed to settle overnight before being racked to new and some old barriques to finish malolactic fermentation.

The wine was again racked from barrel to tank, egg white fined, racked again to bottle with no filtration.

A delicate lifted wine with red berry fruits and an oak smokiness on the nose. The palate is elegant and fleshy with dark cherries, cassis and clove complemented by supple pepper spice and silky tannins.

Will Finlayson

ABV%	13.9
TA g/L	5.0
pH	3.66
Dry Scale	0.4
