



GRAPE VARIETIES
100% PINOT NOIR

PRODUCTION
1110 CASES

BOTTLED
AUGUST 18TH, 2016

ALC % VOLUME 13.3%

PH 3.83

TA G/L 6.12 **RS G/L** 1.9

SKU 30130

2016 PINOT NOIR ESTATE

This light-to-medium-bodied red wine offers aromas of cherry, raspberry, and Earl Grey tea and mocha, with soft acidity, ripe tannins and flavours of cherry, red currant, vanilla and spice with some savoury earthy notes and a lingering silky finish.

FOOD PAIRINGS

This wine has enough complexity to be enjoyed on its own, but pairs well with ostrich tartare, cured or smoked meats, roast duck breast or a mushroom pizza.

VITICULTURE

Liquidity's 1994 planting of own rooted clone 115 along with fruit of clones 667, 828, 777 and 114, all cane pruned and then shoot and fruit thinned to produce 3 short tons per acre.

WINEMAKING

Five clones were harvested at optimal ripeness throughout the month of September and fermented separately. A mixture of tank and small lot fermentations, the wine was gently hand punched throughout, with some pump-overs on the tank fermentations. After an average of 15 days of skin contact, the wine was pressed to French oak barrels (27% new) and aged for 10 months prior to blending and bottling in August 2017.