



2014

pinot noir estate



Fresh aromas of raspberry, cocoa, tobacco leaf, and bergamot tea entice the nose. Medium-bodied with bright acidity and smooth tannins, this wine features flavours of ripe dark berries, pomegranate, red currant jelly, baking spice and vanilla, with elegance and a long finish.

FOOD PAIRINGS

Duck breast, seared tuna steak, caramelised pork belly and an earthy mushroom risotto call out for this wine.

VITICULTURE

Liquidity's 1994 planting of own rooted clone 115 along with fruit of clones 667, 777, 828 and 91, all cane pruned and then shoot and fruit thinned to produce 1.6 short tons per acre.

WINEMAKING

Five clones were harvested at optimal ripeness throughout the month of September. A mixture of tank and small lot fermentations, this wine was mostly fermented with native yeast and gently hand punched throughout. After 20 days of skin contact, the wine was pressed to French oak barrels (25% new) and aged for 11 months prior to blending and bottling.

Grape Varieties:	100% Pinot Noir
Production:	910 cases
Bottled:	August 14th, 2015
Alc % volume:	13.4%
pH:	3.72
TA g/L:	6.23
RS g/L:	1.7

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