



2015

pinot noir estate

• • • • •

This medium-bodied, elegant red wine offers aromas and flavours of red cherry, raspberry, black currant, blackberry, baking spice and cola with some earthy notes and a hint of vanilla on the long finish.

FOOD PAIRINGS

This wine has enough complexity to be enjoyed on its own, but pairs well with salmon, mushroom dishes, roast duck breast or pink peppercorn steak.

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 2.5 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 (21% new) and aged for 11 months prior to blending and bottling in August 2016.

Grape Varieties:	100% Pinot Noir
Production:	1190 cases
Bottled:	August 19th, 2016
Alc % volume:	13.7%
pH:	3.70
TA g/L:	6.03
RS g/L:	1.4

SKU 30130