

LONG FLAT DESTINATIONS

Yarra Valley

2008

PINOT NOIR

Australia built its international reputation on regional specialties such as Coonawarra Cabernet, Barossa Shiraz and Clare Riesling. Long Flat Destinations offers the opportunity to guide your palate through the best that Australia has to offer.

Viticulture

The "big dry" continued in 2008. Crop levels in the Yarra were down again - the Pinot coming in just under four tonne per hectare due to frosts. The Chardonnay and Pinot Noir harvest were completed by early March. The grapes for this wine came from two vineyards. One at the Northern end of the valley and one at Coldstream. Both vineyards are planted with the MV6 clone and are trellised using the vertical shoot system.

Winemaking

Fermentation was carried out in small open stainless steel fermenters of seven tonne capacity. The temperature during the ferment was allowed to get quite warm - encouraging good extraction of colour and flavour from the grape skins. After pressing the wine was transferred into French oak barriques for aging. Enjoy the aromas of dark cherry and spice and the hints of strawberry and cedar. The flavour is long and complex and will continue to develop over the next three years. This wine has been bottled in screw cap to enhance its aging capacity.

Suggested Food

This wine is ideally suited to smoked rainbow trout risotto or grilled loin of venison skewers with chilli cherry drizzle sauce.

Technical Analysis

Alcohol: 13.5%

Total Acidity: 6.9 g/l

pH: 3.5

