

The story of the wine ...

2018 Ménage a Noir Pinot Noir

Winemaking Description: The fruit was handpicked from vines yielding 1.5-2.0 tonne/acre and 100% destemmed. Wild yeast fermentation took place in a mixture of small 500L open vats with pigeages and 3000L wooden fermenter with daily pump-over. The wine was pressed straight to barrel (10% new French oak, 90% 1-2 year old French oak) for natural malolactic fermentation.

Tasting Notes: Dark cherry, Satsuma plum and berry aromas with some funky, earthy spice, and forest-floor traces. Vibrant, berry flavours, crunchy tannins and elegant mouthfeel with a lingering fresh finish.

Vintage:	2018
Other vintages:	2004 - 2017
Grape variety:	Pinot Noir
Bottled:	August 2018
Alcohol:	13.0%
Cellar potential:	3-4 Years
Cellar door prices:	\$32



While arryone can recognize a great Pirot this when by core across one, it is more difficult to pin down what it is that makes it so. Pirot Noir has no single eventually accepted flavour spectrum or style sheet It Lithbudge if we can say one thing, it is that it will be one thing.

They interesting Pinot Noir is complex.

Peage a Noir is made in the Letheridge house the subte and earthy with a corplex in of favours and texture. Rug-

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