

The story of the wine ...

Suma Park Pinot Noir 2018

Owner: Barrie Provan

Subregion: Bellarine Peninsula

Planted: 1999

Clone: MV6

Soil Type: loam over clay with some buckshot above a

significant limestone base

Elevation: 50 meters above sea level

The Story:

"Because of the limestone the Pinot Noir has an almost oyster shell aroma that gives the wine a moreish quality. Its location on the Bellarine, probably the warmest site we manage, the wine has a richness that is pulled back into place by a minerality and brininess from the limestone deposits" Ray

Winemaking Description:

Wild yeast fermented with around 40% whole bunches. The wine was then matured for 10 months in 40% new French oak barriques.

Vintage:	2018
Grape variety:	Pinot Noir
Bottled:	January 2019
Alcohol:	
Cellar potential:	8+ Years
Cellar door price:65.00	