

The last 12 years have seen a dramatic transformation of our family vineyard which was first planted in 1982. A switch to sustainable viticulture practices, top grafting with new clones and a change to cane pruning methods have all been integral to this process. The resultant increase in fruit quality, also helped with now significant vine age, has warranted the introduction of a new super premium range of wines. The Cri de Coeur (Cry of the Heart) label was established in 2012. It is made in tiny quantities and perfectly showcases the pinnacle of our Viticultural and Winemaking efforts spanning over 35 years and 2 generations.

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## 2018 PINOT NOIR

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### VINTAGE

Favourable weather led to excellent fruit set. A larger than desired crop load needed some “thinning” to reduce potential yield. A mild to warm ripening period allowed the fruit to achieve optimal flavour ripeness.

### VITICULTURE

**REGION:** Mornington Peninsula - Home block    **VINE AGE:** btw 23 and 35 years  
**PRUNING/TRELLIS:** Cane VSP    **CLONE:** Pommard, MV6, D5V12, 114, 115  
**HARVEST DATES:** 3rd March    **YIELD:** 2.2 tonnes per acre

### WINEMAKING

Hand harvest  
 Open ferment in wooden fermenters  
 50% whole bunches  
 Wild yeast  
 25% new oak  
 11 months in French oak barrique & puncheons  
 Unfiltered & unfinned  
 Bottled February 2018 (12 months bottle age prior to release)

### TECHNICAL DATA

ALCOHOL	13.0%	ACIDITY	5.55 g/L
PH	3.52 g/L	RESIDUAL SUGAR	Dry
MALOLACTIC	100%		

### NOSE

A spicy fragrant nose with vibrant fruit attributable to whole bunch fermentation.

### PALATE

Fine and textured tannins on the palate.

### DRINK WITH

Beef bourguignon, rare roast beef.

### CELLARING

Although drinking beautifully now, this wine will reward substantial cellaring, perhaps even for 24 years and beyond!

VEGAN FRIENDLY

