

G E P P E T T O

This range of classic French varieties is unashamedly designed for youthful drinking and is part of the family's quest to produce premium but affordable wines from grapes grown in several cool climate regions of Victoria, including the Mornington Peninsula.



2019 PINOT NOIR

VINTAGE

2019 has provided yet another wonderful growing season in a string of recent ideal vintages. The mild summer and moderate yields have combined to produce full flavoured wines with texture and poise as well as helped retain a higher than normal level of natural acidity. This year will undoubtedly be remembered as one of the greats!

REGION

King Valley.

This Pinot is produced from a 20 year old MV6 Pinot Noir Vineyard near Whitfield in the King Valley.

WINEMAKING

Destemmed

Cold soak for 4 days

Open fermented with wild yeast

9 months in ageing in recently used French oak barriques

Light filtration

Bottled December 2019

TECHNICAL DATA

ALCOHOL	14.0 %	ACIDITY	6.15 g/L
PH	3.62 g/L	RESIDUAL SUGAR	Dry
MALOLACTIC	100%		

NOSE

Bright with red berry fruits on the nose

PALATE

Fresh fruit and supple tannins but still retains a lively acidity.

DRINK WITH

Barbecued pork or lamb chops, chargrilled vegetables.

CELLARING

Drink now or over the next 3 years.