



Hoddles Creek Estate Pinot Noir 2015

Red berries and dark cherry dominate the nose, firm mid palate tannins lead to pleasing acidity on the back.

All fruit is hand-picked in the morning and immediately de-stemmed with no crushing. In tank the fruit will have a small addition of sulphur. Some batches were left to cold soak for approximately 4-5 days, whilst others started fermentation immediately. Natural and cultured yeasts were used on different ferments. Pigage and delastage were used for cap management. Some ferments will undergo post maceration, depending on the tannin structure and the style of the wine. On completion of fermentation the wine was gently pressed and transferred to 30% new, 30% one year old and the balance in two and three year old oak, After 11 months of barrel maturation, the wine was assembled and bottled without filtration or fining.