2015
GARDEN OF EARTHLY DELIGHTS BALLARAT PINOT

The 2015 Ballarat Pinot was produced from a single vineyard, in Coghills Creek.

Located 24kms north of Ballarat, the vineyard is planted at an altitute of 420m above sea level. The night time temperatures are very cool, which aids in the retention of natural acidity and is ideal climate for producing Pinot Noir.

The MV6 Pinot Noir rootlings were planted in 1995 on red volcanic soils providing incredibly fruit driven wines.

VINEYARD

Town:	Coghills Creek	Aspect:	North to South
Region:	Ballarat	Soils:	Red and grey basalt overlaying
Planted:	1995		clay and buckshot
Area:	1.4Ha	Altitude:	420m
Clone:	MV6, on own roots		

TASTING NOTES

Pinot Noir is exceptionally versatile. With the delicate balance of fruit and tannins it really can be drunk with anything!! Pate and cheese to herb crusted lamb! Duck, chicken, beef, turkey, lamb and ham. Delicious with mushrooms and goats cheese and also works incredibly well with any dish including figs and cherries, roasted heirloom vegetables, especially beetroot. Pinot is even good with a good old sausage in bread!

WINE ANALYSIS

Alc/Vol: 13.6%   **Acidity**: 6.15   **PH**: 3.31

VINTAGE CONDITIONS

2015 harvest was a great season, which exceeded all expectations. The weather was on point during the grape growing season, which allowed the grapes to fully ripen and develop the perfect balance of ripeness and acidity. The hot summer meant that the grapes ripened at an excelled rate but the cooler temperatures in March extended the ripening period resulting in a longer veraison, creating more complex acidity.

WINEMAKING

Fruit: Cold soaked 5 days at 8 degrees, 25% whole bunch, wild yeast fermentation and malolactic fermentation.

Fermentation: Open fermenter, 23 days on skins before pressing.

Maturation: Aged in for 12 months in 1 x 3 year old 500L French oak, 2 x 50L Kegs

Yeast: Wild yeast   **Filtration**: None

SYRAHMI