2017
GARDEN OF EARTHLY DELIGHTS MACEDON PINOT

The 2017 Pinot was produced from a single vineyard, single clone from Hesket Estate in Macedon.

The Hesket Estate vineyard is located in the village of Hesket and was first established in the 1980's. Further expansion and refinement occurred in the 1990's when the Hudspeth, Stevenson family purchased the property. The vineyard is at an elevation of 660 metres above sea level. Today Hesket Estate is a boutique cool climate vineyard specialising in MV6 Pinot Noir clone.

The red and grey loam soils provide perfect cool climate growing conditions for pinot noir.

VINEYARD

Town:	Hesket		**Aspect:**	North to South
Region:	Macedon		**Soils:**	The red and grey loam soils
Planted:	1996		**Altitude:**	660
Area:	2Ha			
Clone:	MV6, on own roots			

TASTING NOTES

Aromas of cool red and dark fruits, cherries, dried rose petals, turned earth and spice. Light and fresh on the palate with ripe red berry fruit flavours, earth and warm spice. It's succulent, hemmed with fine tannins, tangy acidity and offers a feel of elegance.

WINE ANALYSIS

Alc/Vol: 12.8%   **Acidity**: 6.4   **PH**: 3.43

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 10 degrees, 100% de-stemmed, wild yeast fermentation and malolactic fermentation.

Fermentation: Open fermenter, 20 days on skins before pressing.

Maturation: Aged in 50% new oak for 12 months in 50% new and 50% 3 year old 500L French oak

Yeast: Wild yeast   **Filtration**: None

SYRAHMI