

Rochford. Captivate the senses.

Latitude Pinot Noir 2023

Tasting Notes:

Lifted red fruits of plum and pomegranate, forest spices and a little clove. The palate has nice depth, fruits are in the red plum spectrum, with cherry pip and gentle, soft tannin to close.

Viticulture Notes:

Our winemaking philosophy is to produce the best fruit possible in the vineyard and allow the wines to express the individuality of the vineyard and each growing season. The grapes for this wine were handpicked with viticultural practices based around maintaining balance in the vineyards, sustainability and responsiveness to changing environmental conditions.

2023 was a vintage where a wet spring provided challenges, yet through hard work and perseverance we enjoyed a mild and kind harvest period that has produced wines of vibrancy and finesse.

Variety: Yarra Valley Pinot Noir
Harvest: 13th and 15th March
Vinification & Elevage: Fruit was fully destemmed and fermented as whole berries. On skins for 12 days then pressed to barrel for malolactic fermentation on lees. In oak for 9 months before racking prior to bottling.

Technical Data:
Alcohol 13.2%
Contains Sulphites
Vegan Wine

