

LAMBROOK

2023 Pinot Noir Adelaide Hills



This wine is vegan friendly



VARIETAL: 100% Pinot Noir

REGION: 100% Adelaide Hills

ALCOHOL: 13.5%

STANDARD DRINKS: 8.0

PRODUCTION: 500 dozen

COLOUR: Cherry red

VOLUME: 750mL

CLOSURE: Screw cap

VINEYARD LOCATION: Piccadilly & Lenswood

ADDITIVES: Preservative (220)

CLONE: MV6, 114, 115, 777, D5V12

OAK: 100% French, 25% new

WINEMAKING PROCESS

Our Pinot Noir is hand-picked and cold soaked for 24 hours to infuse the colour of the fruit bringing a lively kick to the palate. The fermentation is in small open top fermenters which is hand plunged and on skins for a minimum of 10 days. 20% whole bunch fruit is added to the ferment. Once fermentation is complete it is pressed and transferred to barrel. Barrel maturation is for 9 months in French Oak Barriques, 30% which is new.

WINEMAKING NOTES

A lifted floral perfume on the nose leads to sweet cherries and spicy cloves. The palate shows good weight, structure and length integrated with subtle, savoury new oak providing a delicate yet full flavoured wine.
