

# G E P P E T T O

*This range of classic French varieties is unashamedly designed for youthful drinking and is part of the family's quest to produce premium but affordable wines from grapes grown in several cool climate regions of Victoria, including the Mornington Peninsula.*

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## 2021 PINOT NOIR

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### VINTAGE

A cool summer with above average rainfall initially gave cause for concern with disease pressure being at its highest in many years. However, through rigorous canopy management and excellent vine health we managed to avoid any botrytis & mildew outbreaks. The moderate weather conditions also allowed for a prolonged ripening season with most reds developing amazing structure & depth of colour, while the whites retained vibrant acidity and an elegance that will provide age-ability for many years to come. With yields being adequate if not bountiful this is certainly a year to remember!

### REGION

Selected cool climate vineyards from across Victoria.

### WINEMAKING

Once harvested the grapes were chilled and immediately destemmed to small open fermenters without crushing. The "must" (juice, pulp, skins and seeds) was then covered with a protective layer of CO<sub>2</sub> and allowed to "cold soak" for four days prior to the commencement of the ferment. Fermentation was allowed to commence spontaneously with wild yeast. The ferment temperature was allowed to reach 32 degrees Celsius before being pressed off skins at dryness to recently used French oak barriques, (225 litres) where it remained for 9 months. The malolactic ferment occurred naturally and was complete by late winter. After aging in oak the resulting wine was blended to a stainless steel tank where it was lightly filtered in preparation for bottling.

### TECHNICAL DATA

ALCOHOL	14.0 %	ACIDITY	5.93 g/L
PH	3.63	RESIDUAL SUGAR	Dry
MALOLACTIC	100%		

### NOSE

Bright with red berry fruits on the nose.

### PALATE

Fresh fruit and supple tannins but still retains a lively acidity attributable to the ideal growing season.

### DRINK WITH

Barbecued pork or lamb chops, chargrilled vegetables.

### CELLARING

Drink now or over the next 3-5 years.

