

2015 Aylward Pinot Noir

Vineyard

The top 30cm soil profile is made up of 20% sand, 65% silt and 15% clay. These sandy loams are also known as brown chromosols and are defined by their moderate fertility and water holding capacity.

Yield

The vineyard is one of the most northerly on the Mornington Peninsula landmass.

Yields for Pinot Noir fruit destined for this wine fell between 1–1.5 tonnes/acre.

Clones

MV6. Planted 1999.

Winemaking

1. Grapes are received at the winery in March and de-stemmed into 1–3 tonne fermenters.
2. Sulphur dioxide is added at 50 mg/l into the fermenter.
3. 'Cold soak' of grapes for 2–3 days before fermentation.
4. Juice is fermented at 25–32 degrees Celsius in stainless steel for approximately three weeks until dry.
5. Once dry, the must is then transferred into the press and lightly pressed into old puncheons (500l) by gravity alone.
6. The wine is then held in the cellar until the next January, where it is consolidated into tank for blending.
7. This wine is not fined or filtered.

Analysis

Alcohol	13.5
VA	0.56g/L
TA	6.9g/L
RS	0.82g/L
pH	3.29

Tasting Notes

The summer of 2015 is now gaining a reputation as the strongest vintage for Pinot Noir from the Mornington Peninsula in a long time, with some experienced vignerons saying it is the *greatest* vintage of our short history growing wine grapes. The Aylward Pinot Noir is influenced by the style of Burgundy, it is full of the red fruits cherry & raspberry with forest floor notes as well. Depth in texture and fruit flavour, it is intense with mild smoky–charred oak.

Cellar Door price \$80

