

OCEAN EIGHT

2019 Ocean Eight Pinot Noir

Vineyard & Yields

The vineyard is one of the most northerly on the Mornington Peninsula landmass. Clones are known as 114, 115 & MV6, planted in 1999. The top 30cm soil profile is made up of 20% sand, 65% silt and 15% clay. These silty loams are also known as brown chromosols and are defined by their moderate fertility and water holding capacity.

Winemaking

- Picked in early March and de-stemmed same day into 3 tonne, open top steel fermenters.
- Cold soaked for up to 72 hours before fermentation.
- Fermented with indigenous yeasts at 25–32C for approximately three weeks.
- Must is then lightly pressed into old, French oak puncheons.
- Matured for 11 months while undergoing malolactic fermentation.
- Slow, gentle racking allows for no fining agents or filtering.

Analysis

Alcohol	13.5%v/v
Volatile Acidity	0.53g/L
Titrateable Acidity	5.3g/L
Sulphur Dioxide – Free	24mg/L
Sulphur Dioxide – Total	89mg/L
Residual Sugar	0.38g/L
pH	3.74



Tasting Notes

Lovely delicate bouquet of fresh picked red fruits. Bright and juicy Pinot Noir expressing true Mornington Peninsula traits. An elegant palate with fruit in darker cherry spectrum. Subtle & fine silky tannins complete this wine from the summer of 2019.