



PRODUCER PROFILE

Estate owned by: R.G Trott & R.T Trott
 Winemaker: Stephen George & Paul Smith
 Total acreage under vine: 84
 Estate founded: 1982
 Region: Adelaide Hills
 Country: Australia

Reserve Pinot Noir 2018

WINE DESCRIPTION

The Reserve Pinot Noir is sourced purely from our five preferred clones. The fruit is de-stemmed via a small, customised, gentle de-stemmer that keeps as many whole berries as possible. After ferment, the fruit is then basket pressed, and the wine is made without any additions until bottling. Some whole bunches are included, and the percentage varies according to the style of the vintage. The Pinot is then matured in a combination of old and new French barriques prior to bottling.

Of the five clones available from our Estate, four made the cut for the 2018 Reserve - D5V12 (70%), 777 (10%), Martini (two clones, total 10%), and MV6 (10%). Grapes were handpicked, keeping individual clones separate in small open fermenters. 30% whole bunch fruit was added to ferments, enhancing aromatics and structural complexity. Fermentation was initiated by indigenous yeast (wild ferment). Each clonal parcel was basket pressed and filled to French oak barrels with full solids. Burgundy seasoned and coopered French oak barriques, approximately half new, were assigned on the character and potential of individual parcels. All barrels were kept on lees to build palate, body and complexity. They were racked and blended just prior to bottling.

TASTING NOTES

Brimming with juicy red and blue fruits, along with caraway seeds and truffle oil. The fruit opulence is framed by length-defining tannins, with briary and stalky notes. Under these layers are also cinnamon, cloves and cigar-box. The texture is plush and extraordinarily generous with a very fine, chewy finish.

FOOD PAIRING

Pairs well with roasted lamb shoulder.

VINEYARD & PRODUCTION INFO

Production area/appellation:	Adelaide Hills
Vineyard name:	Ashton Hills Vineyard
Vineyard size:	3 hectares
Soil composition:	Basket Range Sandstone - loamy sands with variable gravel, sand and clay. Free draining.
Elevation:	1880 feet
Year vineyard planted:	1982
Average Wine Age:	15 - 37 years

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Small open stainless steel fermenters. 500kg to 1.5 tonnes
Malolactic fermentation:	yes
Fining agent:	vegan
Type of aging container:	Barriques
Type of oak:	French Oak. Francois Frere is the preferred cooper. Just over a third new Barriques.
Length of aging before bottling:	10 months
Prefermentation technique:	Ambient cool soak prior to wild ferment taking place.

ANALYTICAL DATA

Alcohol:	14.5%
pH level:	3.77
Residual sugar:	dry g/L
Acidity:	4.52 g/L