



lonely shore

2018 Pinot Noir
220doz made
pH/TA: 3.70/5.63
R/S: 0.28g/L
Alc: 13.5%
Bottled Nov 2018

Vineyard

DeiTos vineyard is located on an elevated clearing in the Middlesex subregion 6km south east of the town of Manjimup on the family property of Fabio & Katrina DeiTos. Established in 1996, the vineyard is planted east west and is dry farmed on a complex mix of karri and jarrah loams over deep gravels. This site is typically broody and savory displaying a firm tannin structure and graphite minerality.

Winemaking

Fruit is handpicked, cold soaked and fermented in two parcels. Stems were ripe in 2018 and a whole bunch component was fermented separately which contributed 20% to the final blend. It is then basket pressed and gravity movement is used as much as possible. It spends 8 months in French oak (10% new) and was bottled unfined and unfiltered.

Tasting Note

Colour/ Broody aromas of glazed cherry, reduced rhubarb, tea leaves and hints of five spice. Nuanced and layered palate displaying ripe wild berries, anise and persimmon. Bright acidity and supportive tannins lead to a long finish.