

# FERNGROVE WINE CO

CRAFTED BY HAND



It all started with us wanting to break away and do something special of our own, something different... like the secession referendum of 1933 that proposed Western Australia withdraw from the Australian Federation.

With our experience and knowledge of Western Australia's wine regions, we wanted to make a range of wines like no other, wines that proudly show the best of the pristine and cool climate Great Southern.

In going our own way, we focused on wines that our friends and family love to drink. We wanted to create something with intriguing flavours and a rich, smooth finish. Crafted by hand and fiercely independent.

## 2020 PINOT NOIR

[ WITH A TOUCH OF OOMPH! ]

### STATISTICAL INFORMATION

Appellation:	Great Southern
Composition:	100% Pinot Noir
Alcohol:	13.0%
Residual Sugar:	1.3g/L
TA:	5.5g/L
pH:	3.38

### KEY POINTS

Growing Region:	100% Frankland River fruit sourced from our Ferngrove Vineyard, Great Southern.
Vintage 2020 Notes:	Vintage 2020 will be remembered as the earliest harvest on record with great fruit quality. The growing season started warm and very dry. Spring rainfall was also below average and our soils were quite dry as the vines came out of dormancy and watering commenced earlier than normal. These dry conditions kept disease pressure low which was a positive, but also led to lower vine vigour compared to other years. The favourable weather for the remainder of the ripening period meant we had an "early" vintage.
Winemaking Notes:	The early season kicked off with the Ferngrove team handpicking the whole bunch component of the 2020 Independence Pinot Noir on February 12. These whole bunches are gently tipped into our small open fermenters and then topped up with carefully destemmed and crushed fruit. There were a few days of cold soaking prior to fermentation. The fermentation temperature is allowed to hit a peak of 28C. Once ferment is complete, the wine is then transferred into 4 and 5-year-old French oak barrels for 8 months.

### WINE CHARACTERISTICS

Colour:	Brilliant ruby colour.
Nose:	Hints of kirsch cherries and graphite with a touch of spiciness.
Palate:	Delicate structure with a tight core, tart cherry flavours lead to a lingering finish.
Cellaring Notes:	5-7 years
Food Pairing:	Crispy skin Salmon or lighter pasta dishes.



# -Independence-