

# 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.

## 2021 PINOT NOIR

[ WITH A TOUCH OF OOMPH! ]

### STATISTICAL INFORMATION

Appellation:	Great Southern
Composition:	100% Pinot Noir
Alcohol:	13.5%
Residual Sugar:	1.08g/L
TA:	5.5g/L
pH:	3.63

### KEY POINTS

Growing Region:	100% Frankland River fruit sourced from our Ferngrove Vineyard, Great Southern.
Vintage 2021 Notes:	Ferngrove had a great start to the growing season with a full soil moisture profile at the end of September, resulting in good canopy growth. This set the tone for the rest of the vintage. Significant rainfall in the second week of November was good for the vines and delayed irrigation. Ripening was significantly slower this year, which saw harvest begin 4 weeks later compared to 2020 vintage, more indicative of cool climate viticulture. January was warm and dry, and a short burst of rain (approx. 60mm) in February graced Ferngrove with almost perfect conditions. Harvest began on the 19th of February. Overall, the Great Southern experienced exceptional vintage conditions during 2021 harvest.
Winemaking Notes:	Whole bunches were hand picked in early March. 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.
<h3>WINE CHARACTERISTICS</h3>	
Colour:	Brilliant ruby colour.
Nose:	Hints of kirsch cherries and graphite with a touch of spiciness.
Palate:	Delicate structure with a tight core, bright cherry flavours lead to a lingering finish.
Cellaring Notes:	5-7 years
Food Pairing:	Crispy skin Salmon or lighter pasta dishes.



# -Independence-