

ESTD 1998



FERN GROVE
FRANKLAND RIVER W.A.

WINE NAME	Estate Reserve Pinot Noir
VINTAGE	2023
WINE STYLE	Medium bodied red wine.
GRAPE VARIETY	Pinot Noir
GROWING REGION	Great Southern - Ferngrove Estate
TECHNICAL DETAILS	Alc 13.5% pH 3.58 TA 5.04 g/L
APPEARANCE	Brilliant ruby.
NOSE	Red fruits and graphite with a touch of spiciness.
PALATE	A silky and elegant structure with a tight core, ripe cherry flavours lead to a lingering finish.
VINTAGE 2023	A cool, dry growing season resulted in a slow ripening year and a late start to harvest. At the end of September rainfall was 80mm short of average and water holdings were 62% of capacity. A wet October helped maintain soil moisture levels as vines moved closer to flowering. This rain, low air temperatures at flowering and an extended dry period through summer followed by an unusually cool autumn delayed ripening. This allowed the fruit to ripen and accumulate flavours slowly.
VINIFICATION	The fruit for the Estate Reserve Pinot Noir was harvested in the coolest part of the day and gently destemmed into our small open fermenters. A portion of the fruit was left as whole bunches. The fermentation temperature is carefully controlled and allowed to hit a peak of 28C, then slowly brought down to complete fermentation at around 22C. Once the fermentation is complete and the level of colour and extraction are optimal, the wine is then pressed and transferred into four and five year old French oak barrels for ten months.
CELLARING	5-7 years
FOOD	Roast duck.
*VEGAN FRIENDLY	

