Elanto Vineyard

Pinot Noir 2024

RED STILL WINE | AUSTRALIA | MORNINGTON PENINSULA | SUITABLE FOR VEGANS

SIZE	75cl
VINTAGE	2024
ABV	14%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Diam
SKU CODE	M6656124
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	Australia
REGION	Mornington Peninsula
ALLERGENS	Sulphur
SUITABLE FOR	Vegans, Vegetarians
CLOSURE	Diam
PH	3.77
TOTAL ACIDITY	5.8g/l Tartaric
RESIDUAL SUGAR	0.9g/l
SKU	M6656124

TASTING NOTE

Heady aromas of florals and autumn leaves with flavours of wild strawberries, dark cherries and pips, chinotto, Middle Eastern spices and some poached rhubarb, too. The medium-bodied palate is evenly poised, laden with filigree tannins (lots of them) and energising acidity; oak (25% new) completely integrated.

VITICULTURE

All wines are from our high density vineyard planted to 11,111 vines per hectare. Organic practices are used where possible, herbicides are never used.

VINIFICATION

Fruit is hand picked into 10kg baskets. Fruit is sorted and mostly destemmed (up to 5% whole bunches is used) to concrete tanks for fermentation without innoculation. Wine was then transferred to barrels and went through MLF in late Spring without innoculation. Bottled after 11 months in barrel.

FOOD MATCHING

Perfect with duck, mushroom risotto or earthy, umami-rich dishes. Also brilliant alongside a good charcuterie board or aged pinot-friendly cheeses like comté or gruyère.