



MOUNT TRIO

VINEYARD

2017 PORONGURUP PINOT NOIR

We aim to make a well flavoured and beautifully textured wine with the distinctive varietal characters typical of the Pinot Noir grape.

All the fruit is from our Porongurup vineyard with our vines now being 20 -30 years old. Typically low yielding, it ripens fully but slowly in the moderate conditions with very good flavour development as a result.

The Pinot is all fermented in small open fermenters with daily plunging by hand to gently extract the colour and flavour from the skins. Once pressed out, the wine is matured in new and older French oak barriques for 15 months before bottling.

AROMA A beautifully perfumed and complex nose with smoky, spicy, sweet cherry and strawberry fruit aromas, complexed by some savoury, slightly earthy notes.

PALATE Has good intensity of those smoky, cherry fruit flavours, with hints of cranberry and red plum along with the savoury, earthy characters from its barrel maturation. With great mouthfeel and palate weight and its gentle tannin structure, this Pinot is superb drinking now. However, with its good acidity and freshness it will also handle several years in the cellar for further complexity.



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