



MOUNT TRIO

VINEYARD

2018 PORONGURUP PINOT NOIR

PORONGURUP

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

The 2018 season was terrific one with no unseasonal weather events, no disease pressure etc, a dream for the winemaker! All the fruit is from our Porongurup vineyard; with the vines now 20 -30yrs old they are typically low yielding and the Pinot 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.

COLOUR: Medium depth of a good dark red.

AROMA: Beautifully perfumed it has dark cherry and raspberry fruit aromas and is complexed by some dark chocolate/sweet dusty cocoa characters.

PALATE: This is a finely structured but still well weighted Pinot Noir. It has good intensity of those dark chocolatey characters together with flavours of rhubarb, cherry and raspberry/red berry fruits. These fruit flavours are balanced by the more savoury, earthy characters derived from its barrel maturation together with some smoky oak for complexity. It has good acidity and the lightly drying, slightly chalky tannins contribute to its good length. With great mouthfeel and gentle tannins this Pinot is delicious now though it will also handle several years in the cellar for further complexity.



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