



2017 Tintern Road Pinot Noir



Appellation: VQA Vinemount Ridge

Tintern Road Estate vineyard. Tight planting on mixed limestone and clay soil. Viticultural practices included vertical shoot positioning, shoot thinning, cluster thinning, hand leaf removal and hand harvest.

Production

3,600 Bottles

Cellaring Potential

Enjoy now through to 2025!

Winemaker's Comments

This is only the 3rd vintage from the Tintern Vineyard. Aged 16 months in French oak barrels; 30% of which were new. An aromatic wine with notes of field berries and cassia, layered with cigar box. The palate is pronounced with bold, yet well-integrated tannins with minerality, red fruits and toast. This is certainly a wine that will benefit with decanting in its youth but will be a great addition to anyone's cellar to enjoy once matured.

Food Pairings

This pinot noir with its bold tannins will pair beautifully wild mushroom risotto, porchetta or roast duck with duck-fat roasted potatoes.

TECHNICAL NOTES

HARVEST DATE	October 5, 2017
ALCOHOL LEVEL	12.0
BRIX AT HARVEST	20.5
PH	3.47
TOTAL ACIDITY	5.69
RESIDUAL SUGAR	0 mg/l



TAWSE WINERY