

SANTA & D'SAS

AMPERSAND RANGE

2017 PINOT NOIR

The Santa & D'Sas approach with the Ampersand Series of wines is to harness the strength and characteristics of each region to create varietal expressive wines. Sourced from the mature, cool-climate Langbrook Vineyard planted in 1997 in the Upper Yarra Valley outside Yarra Junction, this Yarra Valley Pinot Noir is a focused expression of freshness, structure and elegance. Parcels of Pinot Noir were chosen for their flavour intensity, expression of vineyard character and fine tannins.

VINEYARD REGION

Fruit for this Pinot Noir is 100% sourced from the Langbrook Vineyard, Yarra Junction in the Yarra Valley Wine Region.

VINTAGE CONDITIONS

The winter of 2016 was cold with above average rain events recorded. This meant vineyard soils were at full moisture. Flowering coincided with a period of rainfall and strong cold winds resulting in some fruit set issues, particularly in the most wind exposed blocks – setting up the vintage for lower yields. A cool and even Spring ensured the vines enjoyed a good, even growing season. January, February and March conditions – cool/mild days and cold nights, evenly balanced crops and excellent vine health resulting in intense flavour development, beautiful natural acidity and phenological ripe tannins.

GRAPE VARIETY

100% Pinot Noir

WINEMAKING/MATURATION

50% Whole bunch, 50% whole berries into small open top fermenters it spent 3 days cold soaking for maximum colour extraction. A 15 day fermentation with regular hand plugging. Traditional winemaking techniques were used including cold soaking for maximum colour extraction and a long 21 day fermentation with regular hand plugging allowed expression of this variety. The wine was matured in very tight grained French oak, to support the intense fruit, while adding layers of complexity and providing final balance. This Pinot Noir will age beautifully over the next 10 – 15 years.

COLOUR

Bright crimson.

NOSE

Aromas of intense raspberries and dark cherries with black spice and lift.

PALATE

The 2017 Pinot Noir is bursting with red and dark fruits, perfumed lift the wine is fine and complex with a long, juicy palate. There wine has excellent persistence with silky tannins and an ethereal finish.

TECHNICAL ANALYSIS

Harvest Date: 15th March 2017

Alcohol: 13.7%v/v, pH: 3.58, TA: 6.65g/L

Bottled Date: 10th February 2018

Winemakers: Andrew Santarossa and Matthew Di Sciascio

