



## THREE VINTAGES OF RED CLAW PINOT NOIR

Discover the subtle nuances of three terrific vintages of Red Claw Pinot Noir. Each at a different stage in their evolution, all display the characteristic perfumed, fragrant aromas we have come to know in Red Claw Pinot Noir - highlighted by cherry and dark berry fruits and complemented by a touch of spice and underlying French oak. The wines are long and silky with lovely elegance and velvety texture, and as always, finely poised.

### 2016 RED CLAW PINOT NOIR

#### 2016 Growing Season

Winter of 2015 was cold and dry, the coldest in 26 years, with an average of 13.9°C. Cold and dry conditions continued into spring, with below average rainfall throughout September and October. Budburst occurred in mid-September. Flowering commenced early November with the dry conditions prevailing. The gentle, dry and warm conditions led to excellent fruit set and pre-bunch closure around 30 November.

Summer began with below average rainfall and above average temperatures. It was Victoria's third warmest summer on record and we were thankful for the prevailing sea breezes in our part of the world. February was hot and dry, and harvest commenced on 11 February, the earliest vintage on record at Yabby Lake - one week earlier than 2015, unprecedented for the Mornington Peninsula. The fruit was picked in excellent, pristine condition – with concentrated fruit flavours and exceptional colours.

<b>Region</b>	Mornington Peninsula – Tuerong
<b>Alc</b>	13.5%
<b>Clones</b>	20% MV6, 20% G5V15, 20% 115, 15% Pommard, 10% Abel, 10% 114, 5% 667
<b>Winemaker</b>	Tom Carson
<b>Viticulturist</b>	Keith Harris
<b>Harvested</b>	Late February through to early March

#### Winemaking

Handpicked, with each parcel handled separately in the winery (a total of 18 individual batches). Hand sorted and carefully destemmed (some whole bunches), each parcel went into traditional open fermenters. The wine underwent three days of cold soaking to ensure even and thorough extraction. Batches were on skins for 7-10 days, after which time they were transferred into French oak (500L puncheons) for 10 months and prepared for bottling in late November 2016.

## 2018 RED CLAW PINOT NOIR

### *2018 Growing Season*

The 2018 season on the Mornington Peninsula was characterised by a warm and extended summer. The wines are intensely flavoured, yet poised and balanced, ensuring their longevity.

<b>Region</b>	Mornington Peninsula – Tuerong
<b>Alc</b>	14%
<b>Clones</b>	52% MV6, 23% G5V15, 8% 115, 6% D4V2, 4% Abel, 4% 667, 3% 114
<b>Winemaker</b>	Tom Carson
<b>Viticulturist</b>	Martin Sampson
<b>Harvested</b>	4 – 16 March

### *Winemaking*

Handpicked, with each parcel handled separately in the winery. Hand sorted and carefully destemmed (25% whole bunches), each parcel went into traditional open fermenters. The wine underwent three days of cold soaking to ensure even and thorough extraction. Batches were on skins for 7-10 days, after which time they were transferred into French oak (500L puncheons) for 10 months and bottled in December 2018.

## 2019 RED CLAW PINOT NOIR

### *2019 Growing Season*

The 2019 season on the Mornington Peninsula was a classic. Ripening was even and the wines have a great intensity and depth of flavour.

<b>Region</b>	Mornington Peninsula – Tuerong
<b>Alc</b>	14%
<b>Clones</b>	36% MV6, 20% G5V15, 11% 115, 10% D4V2, 9% Abel, 8% 667, 6% 114
<b>Winemaker</b>	Tom Carson
<b>Viticulturist</b>	Martin Sampson
<b>Harvested</b>	25 February – 9 March

### *Winemaking*

Handpicked, with each parcel handled separately in the winery. Hand sorted and carefully destemmed (25% whole bunches), each parcel went into traditional open fermenters. The wine underwent three days of cold soaking to ensure even and thorough extraction. Batches were on skins for 7-10 days, after which time they were transferred into French oak (500L puncheons & 6500L cuves) for 10 months and bottled in December 2019.