



CHAIN
OF
PONDS



Innocence

2016 Pinot Noir Rosé

Adelaide Hills

VINEYARD

Sourced from a single vineyard and block to the East of Gumeracha township with northerly aspect and moderate gradient with North South rows. 100% D5V12 clone and managed with strict VSP canopy management.

WINERY

Machine picked in the early hours of the morning and destemmed but not crushed to press, the free run cut was made at 500L/tonne to retain the delicate fruit characters and attain very soft tannin extraction. Partially clarified and fermented over two weeks with a neutral yeast strain to preserve the varietal character of Pinot Noir. Post ferment a small amount of SO₂ was added and the parcel left on lees for 6 months to build complexity and richness on the palate.

COLOUR

Salmon blush with brilliant clarity.

BOUQUET

Complex nose of white peach, wild strawberry and hints of spring flowers with underlying savoury spice.

PALATE

The palate has good fruit intensity with trueness of fruit displaying white peach, strawberry and subtle nectarine notes, balanced acidity lifts the delicate white florals and balances the fresh strawberry notes. Voluptuous palate with intensity, drive and length with a subtle strawberries and cream finish.

CELLARING

Enjoy young.

MATCH

A perfect accompaniment to a lazy afternoon over a charcuterie board, antipasto platter or with great friends.

WINE ANALYSIS

Winemaker: Greg Clack
100% Pinot Noir
Bottled: August 2016
Alcohol: 12.5%
Acid: 6.2 g/L
pH: 3.16
Residual Sugar: 3.4g/L
Sulphur: 88 mg/L