

S O L V E R O

PINOT NOIR

2 0 2 1

GARNET VALLEY, SUMMERLAND

TASTING NOTES

An elegant Pinot with rich cherry, plum and mulberry fruit on the nose. The juicy red fruit character is enhanced by the partial whole cluster fermentation of our Big Rock block of Pinot and comes through beautifully on the palate. Earthy and mineral tones support these fruity notes and silky tannins frame the finish. A lovely, balanced expression of our Garnet Valley Vineyard.

VINIFICATION

In the winery, each block and clone of Pinot Noir were treated independently with gentle destemming to achieve whole berries in the fermenters, while the Pinot Noir from our Big Rock block was 40% whole cluster. The skin contact and temperature of each fermentation was carefully managed before pressing off the finished wine to age for 12 months in French Oak barrels (30% new). Fermenting and aging each clone separately, in small batches, is an important step in translating the layers of flavour and complexity from this delicate grape variety into the finished wine.

FOOD PAIRINGS

Cedar plank or grilled salmon, herb crusted pork tenderloin, roast turkey, wild mushrooms and a classic pairing with duck confit.

CLONES Pommard, Swan, 115, 667, 777, 828, 943

YIELD 1 ton/acre

ALC 13.0% | pH 3.64 | TA 6.37g/L | RS 1.85g/L

PRODUCTION 290 cases | SKU 475132

