



Heirloom Vineyards

2018

'VELVET FOG'

Pinot Noir | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Pinot Noir

Vineyard: Single vineyard near Marble Hill

Vine Age: 15-years-old

Soil Type: Weathered Schist with Sandy Loam

Viticulture: Sustainable

Fermentation: Native – stainless steel, 50% whole-cluster

Skin Contact: 10 days

Aging: 10 months in French barrique (67% new - 33% second use)

Alcohol: 13.7%

pH: 3.44

Total Acidity: 6.78 g/L

Total SO2: 70 ppm

Total Production: 1,500 cases

UPC: 9342160000713

About

Pinot Noir can be a simple sip or a symphony of the senses, a moment of pleasure or an eternity of contemplation. Only the poet can know, so stop thinking and surrender. 'Velvet Fog' was produced from Elena's best Adelaide Hills Vineyard whose clones and viticulture embody the very best in cutting edge but old school viticulture and winemaking.

Hand tended vines, sorted bunch by bunch, naturally open fermented 50% whole-cluster, basket-pressed and stored in primarily new French oak barriques from bespoke coopers. It was bottled without fining or filtration.

Tasting Note

This is scented of ripe raspberries and red cherries with hints of violets, tree bark and dried herbs. Light to medium-bodied and possessing a good amount of elegantly expressed, red berry and earthy flavors, it has soft, silky tannins and a refreshing acid line, finishing with good persistence.

Reviews

Halliday Wine Companion | 91 points

James Suckling | 91 points