TAYLOR
-EST.'69-
MADE™

Our story begins with great wines. We got our start tailoring a selection of world class wines for pubs and restaurants around Australia. Today, we're crafting our very own wines, as unique as the people who drink them.

PINOT NOIR 2018
ADELAIDE HILLS

Winemaker Notes
A delicious and unusual wild ferment Pinot Noir with a red brick colour true to its style. The fruit for this wine was selected from a premier grower partner in the Adelaide Hills. The fruit was harvested in the cool of the night in April 2017 and then was quickly transferred to our winery. Once there, it was destemmed and transferred to static stainless steel tanks and cooled to 22˚C. Primary fermentation was carried out using wild indigenous yeast and was completed after 8 days. The wild yeast allows for a pure expression of the grape and allows for the delicate flavours of Pinot Noir and its beautiful aroma to shine through. Following primary fermentation, the wine was gently pressed using the pneumatic airbag press and transferred back to tank to complete secondary, malolactic fermentation. Post MLF the wine was racked into French oak barriques and allowed to mature for 7 months prior to bottling with minimal filtration.

Colour
At release the wine is a medium light red brick colour with a pale rim reflective of its style.

Nose
There are fresh cherry and rhubarb characters and subtle dried strawberry notes along with hints of dried herbs.

Palate
This wine has fresh cherry and rhubarb characters along with red apple skin on the palate. The extremely gentle fruit handling has resulted in a wine that is both delicate in nature and also generous in flavour. A well-defined acid profile provides structure whilst the silky tannins provide beautiful texture. The high quality French oak holds court to the finish, which is lingering and extremely moreish.

Crafted for immediate enjoyment but will cellar under ideal conditions to 2027, possibly longer.

This wine is best enjoyed at 12-14°C.

Technical Details

Alcohol	14.5 %	Acid	6.02 g/L
PH	3.48	Residual Sugar	0.5 g/L

taylormadewines.com.au

DRINK RESPONSIBLY

UNIQUELY CRAFTED WINES