



Liv Zak

YARRA VALLEY

PINOT NOIR YARRA VALLEY / 2021

Light on its feet, drawing you in and rewarding you in complexity and drinkability.

COLOUR

Vibrant, garnet red/

NOSE

Aromas of sweet strawberries, raspberries, and rich Christmas cherries.

PALATE

Palate is fresh and vibrant with a racy line of acidity that carries juicy, bright red currants and summer berries and a fine, supple tannin structure.

WINEMAKING

Several different batches of Pinot from Warramunda Estate made up this blend: some were 100% whole bunches with no maceration, some 100% whole bunches that we then destemmed halfway through ferment and then plunged daily, and some were 100% destemmed, whole berry ferment with daily plunging.

All ferments were completed with wild yeasts. The final blend consists of approximately 60% whole bunch, and 25% MV6, 18% Abel, and 57% 114/115.

The wines were matured in barrel for 12 months before blending.

FOOD PAIRING

Fresh Yarra valley goats' cheese.

VINTAGE NOTES

With healthy yields, ideally timed rainfall, and ripening season temperatures, it was an idyllic season for cool climate wines. Chardonnay was a highlight and Gris the best in several years. Pinot Noir, enteral, perfumed, and outstanding. Higher yields and cooler conditions, favoured growers who moderated yields in Shiraz and Cabernet, producing generous wines of immediate appeal.

QUICK NOTES

Vintage: 2021

Winemakers: Liv Zak

Grape variety: 100% Pinot Noir

Bottled: March 2022

Growing area: Yarra Valley VIC

Alc / Vol: 13.0%

Cellar Potential: 3-5 years

*Oak: Seasoned French oak
barriques*

Maturation: 10 months