



Audrey Wilkinson.

SINCE 1866



## Pinot Noir

### Vintage Conditions

Orange had almost perfect weather conditions, commencing with winter and spring rainfall, which fell with regularity. Overall quality was excellent.

### Winemakers Notes

This wine has been produced from Pinot Noir sourced from the cool climate area of Orange and are a combination of clones, Abel, Dijon 777 & 115. The grapes were handpicked and transported to the Hunter Valley. Destemmed into 2 tonne open fermenter with 10% whole bunch inclusion, cold soaked for 4 days before fermentation. The wine was pressed and put to 100% French oak 30% barriques, 70% puncheons and left unsulfured, held cold for 1 month to add texture, sulfured and matured for a further 8 months. Blended, filtered and bottled.

### Tasting Notes

#### Colour

Cherry red with bright violet hues

#### Bouquet

Lifted aromas of fresh cherry and hints of dark spice.

#### Palate

The palate is juicy and bright with fresh red fruits and crunchy acidity.

### Vintage

2017

### Region

Orange

### Cellaring

### Tech Data

Alc. 13.5%  
TA 6.2g/L  
pH 3.51

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