



THE ELUSIVE PINOT NOIR 2017



SKU - 005006
Hospitality Price - \$24.50
Wholesale - \$19.25
12 bottles per case
To Order:
e: orderdesk@fitzwine.com

The 2017 growing season was slow to start after a long cold snowy winter. A cool wet prolonged spring seemed to turn overnight into a long hot dry summer. This was favourable for minimal disease pressure. The autumn was moderate with lengthy hang times which helps retain our signature site acidity and allows the fruit to mature and develop great flavour profiles.

The 2017 Pinot Noir is 100% estate grown, and a single block selection. A native yeast fermentation with 25% whole bunch.

This Pinot starts with aromas of red berries, leather and spice. Light in body with dusty, earthy tannins, delicate acidity and bright red berry fruit. A textural mid palate shifts to an elegant and lasting finish.

Winemakers Notes

Blocks 1, South Field.
Clones 667 & 115
Harvested October 4, 2017.
Fermented 25% whole bunch.
Aged in French oak, 20% New.
Unfined & unfiltered
Alcohol 13.3%