

GOODMAN

YARRA VALLEY



2015 Goodman Wines Pinot Noir



The high elevation and red volcanic soils of the Willowlake Vineyard in the Yarra Valley makes this a site I am lucky to access for both my chardonnay and pinot noir wines.

The fruit is hand harvested and dispersed in the winery into small open fermenters. I keep about 30% of the fruit in whole bunches and de-stem the rest. After 14 days on skins I pressed the wine to French oak barrels for maturation. Twenty percent of the oak was new.

The nose is delicate yet complex. Perfumed with red fruit, flowers and forest undergrowth, the palate has great length and structure from the careful use of stalks, finishing with a silky texture and fine tannins.

Cases: 230

RRP: \$40.00

Alcohol: 13%

Texture: Fine and silky with a touch of grip and tannin to give it length and a persistence

Flavour: The complexity of Yarra Valley pinot noir is on display with sweet red berries, a hint of sour cherry, violets and rose petal supported by a savoury undertone of truffle and earthiness.

Drink: Now to 8 years

Food: Crispy skin salmon with textured greens like beans and asparagus, supple Chinese or French roasted duck

Where: At home with your favourite meal or dine out with 2015 Goodman Wines Pinot Noir to make it a special evening

Why: To reward yourself and to appreciate fine flavours

Goodman Wines
www.goodmanwines.com.au