

A E R

114 Tasting Note

The 2019 AER 114 Pinot Noir leaps from the glass with bright aromatics of red and black cherry together with floral notes, allspice and French oak aromatics. There is a plushness to the mid-palate, that offers strong varietal Pinot Noir flavours as well as earthier characters. A fine tannin backbone provides structural support, leading to a complex forest fruit and sour cherry finish. This wine will greatly reward cellaring over the next 5 years.

Vineyard

For the Mornington Peninsula, a slightly warmer site situated at the northern end of the Peninsula, with an elevation of 30 metres above sea level and a gentle northern slope. Clay loam soils prevail. Planted to 114 Pinot clone it provides structured and varietal fruited wines. Fruit typically ripens in early March and for Pinot Noir that means a darker fruit profile with great depth of flavour and structure. The afternoon sea breeze reduces any hot northerly winds. The elegance and ripeness in this block lends itself to true Pinot noir expression.

Vintage

A mild and relatively dry winter and spring resulted in ideal flowering and fruit set indicating a beautiful crop. The ripening period during summer was relatively warm and harvest commenced during the first week of March. In summary, the season has produced exceptional flavour ripeness with bright and intense fruit, elegant fine tannin and lovely overall balance.

Winemaking

Hand picked and 100% destemmed while keeping the berries whole into 3 tonne open fermenters. A cold soak of 4 days with daily pump overs before primary ferment commenced. During the peak of alcoholic fermentation the open fermenters were hand plunged 3 times daily before being pressed off skins after 21 days. Racked to barrel for MLF and a 11 month maturation of which 30% was new French oak.

Technical Information

Alcohol: 12.9%v/v
pH: 3.47
TA: 5.77 g/L

Winemaker

Andrew Santarossa

Quantity Produced

6384 Bottles

Price

\$258 per case of Six Bottles

\$43 per bottle