

Masterful Blending

PREECE Pinot Noir 2017 Yarra Valley, Victoria

The Preece Wines collection pay homage to the legacy of Mitchelton's founding winemaker Colin Preece, also known as one of Australia's masterful blenders. Embracing the fastidious approach and innovative flair that Colin Preece extolled throughout his highly decorated career, the Mitchelton winemakers' creatively explore Victoria's rich and diverse viticultural landscape and some of the best patchwork of exciting sub regions in search of highly expressive sites and the finest quality. Handcrafting a collection of fruit-forward varieties, the contemporary Preece wines herald an exciting new era of wine and viticultural exploration from this iconic Victorian winery.

Tasting Notes

Colour Translucent garnet with vivid magenta hues.

Nose Pervasive notes of black cherry, strawberry and violet swirl in the glass and unite with spicy oak elements alongside complex forest floor aromas.

Palate Supple and silky, the palate unfolds into a medley of dark cherry, wild strawberry and plum, threaded throughout a back drop of complex game and spicy French oak. The finish persists with support from a cloak of fine tannin.

Vineyard Fruit for the maiden Preece Pinot Noir has been sourced from the Gruyere sub region of Victoria's famed Yarra Valley. At an altitude of 170 metres above sea level, the diverse soil types and cool climate lend themselves to the gradual development of complex flavour and soft, supple tannin.

Vintage Conditions Moderate temperatures and an almost metronomic rainfall pattern were the key markers of the 2017 growing season. Following the small crops of the preceding season, vines flourished and set above average yields with strong and healthy canopies a feature. The combination of lower temperatures and above average yields extended the season and provided a slow and gradual accumulation of sugars and flavour.

Winemaking Fruit is handpicked in the cool of the morning and transported directly to the winery for processing. Upon arrival, select parcels are designated for whole bunch fermentation, whilst others are destemmed prior to the onset of fermentation. Each parcel is hand plunged twice daily during primary fermentation to gently coax out supple fruit tannin and avoid extraction of astringent tannins from stems. Upon completion of primary fermentation, each parcel is drained and pressed to a combination of new and seasoned French oak barrels for maturation over a period of 8 months.

Wine Analysis

Alcohol 13.5%

Residual Sugar 0.3 gm/L

pH 3.4

Acidity 5.8 gm/L

Allergens Produced with egg



Rainfall^(mm) — September 97.4
October 105.8, November 62.4,
December 48.2, January 40.8,
February 50.8, March 54.0,
April 79.8

Mean Monthly Temp.^(°C) —
September 16.4, October 18.6,
November 21.3, December 26.4,
January 28.5, February 26.7,
March 28.8, April 20.8

Budburst — 23rd September 2016
Flowering — 7th December 2016
Veraison — 17th January 2017
Harvest — 6th March 2017