

Masterful Blending

PREECE Pinot Noir 2018 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 cherry red hues.

Nose Pervasive notes of red cherry, strawberry and raspberries swirl in the glass and unite with spicy oak influence.

Palate The silky 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 tannins.

Vineyard Fruit for the Preece Pinot Noir has been sourced from the Yarra Junction sub region of Victoria's famed Yarra Valley. At an altitude of 280 metres above sea level, the grey loamy clay overlying siltstone soils and cool climate lend themselves to the gradual development of inviting aromatics, complex flavours and fine tannins.

Vintage Conditions The whole ripening season was a little earlier than average and despite some good December and January rainfall, the overall growing season was relatively dry. The fruit was picked with lower sugars but with beautiful flavours and seed ripeness. The resulting wines have lower alcohol with similar acid levels to the 2017, but with more tannin structure. It displays lovely perfumed aromatics and a very generous mouthfeel.

Winemaking Fruit is handpicked in the cool of the morning. Upon arrival at the winery, select parcels are designated for whole bunch fermentation, whilst others are destemmed to whole berries prior to the onset of fermentation. Each parcel is hand plunged daily and 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 10 months.

Wine Analysis

Alcohol 13.3%

Residual Sugar 0.28 g/L

pH 3.53

Acidity 5.86 g/L

Allergens Produced with egg products and traces may remain

