

# CLOSE PLANTED PINOT NOIR – TIMO MAYER

Victoria



**APPELLATION:** Yarra Valley

**BLEND:** Pinot Noir (100%)

**WINEMAKER:** Timo Mayer

## VINEYARD: \_\_\_\_\_

Grapes are sourced from a less densely planted part of the Bloody Hill vineyard, which is south of Healesville on the base of Mount Toolebewoong. The vineyard lies on a very steep 2.5Ha plot, with shallow gravel topsoil interspersed with broken sandstone over rock. The altitude is around 200 metres above sea level. Climate is cool in relation to the rest of Australia's viticultural regions, with rainfall in the winter and spring, and relatively cool, dry and humid summers. There is limited maritime influence.

## VITICULTURE: \_\_\_\_\_

The vineyards are run as naturally as the season permits. They shoot thin and green harvest to yield roughly 35hl/ha.

## WINEMAKING: \_\_\_\_\_

After hand-picking the fruit is partially destemmed. A mix of destemmed and whole bunches undergo natural ferment in open vats, with minimum intervention. Wines are then aged for 11 months in French hogsheads on lees. They are only handled once, the week before bottling when they are put in a blending tank and lightly sulfur adjusted. Wines are bottled without fining or filtration.

**WEBSITE:** <http://www.timomayer.com.au/>

**This wine is suitable for vegans and vegetarians.**



## TASTING NOTES:

A distinctive earthiness with a cool spice and a forest floor mushroom character on the nose. Bright red fruits, redcurrants and cherries give the wine a fresh finish.