

THOUSAND CANDLES – GATHERING FIELD PINOT NOIR

Victoria



APPELLATION: Yarra Valley

BLEND: Pinot Noir

WINEMAKER: Stuart Proud

VINEYARD:

The vineyards are located in the heart of the Yarra Valley, a relatively cool region north east of Melbourne. There are two dominant soil types across the property, topsoil is silty clay loam, derived from the ancient sandstone of the Great Dividing Range. Sub-soil is clay. The blocks have an easterly aspect that enables them to avoid harsh afternoon sun.

VITICULTURE:

They focus on soil health: enabling the vines to better access water and nutrients; fight pathogens; and increase root growth. By understanding the soil and having a diverse range of beneficial microbes, the vines are better able to buffer themselves against extreme weather – drought or dry spells. A holistic approach, looking after the vines, growing grass and clovers under-vine creates a diverse and healthy system. This biological approach to farming means they don't need to rely on herbicides or synthetic fertilisers.

WINEMAKING:

The grapes were harvested by hand, in the cool early morning. Fruit is hand sorted, de-stemmed and lightly crushed into open-top fermenters. Fermentation takes 2-3 weeks, wines are pumped over at the start, and gently plunged towards the end of fermentation – aiming for minimal extraction and to retain the purity of fruit. Wine then spends 6 months in neutral oak barriques and hogsheads before bottling with minimal Sulphur, no fining nor filtration.

WEBSITE: <http://thousandcandles.com.au/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Aromatic floral notes and red fruit on the nose, an earthy palate, with an undertow of dusty cherries, red berries and pomegranate. Some chalky tannins and bright acid make this a savoury and structural wine. A good match with grilled salmon, mushroom risotto or duck breast.