

THOUSAND CANDLES – 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. The best block, which goes into this single vineyard wine is identified early in the growing season and managed with extra care.

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 of the morning. Fruit is hand sorted. 60% is de-stemmed, the rest is kept whole bunch. The two batches are fermented separately using natural yeasts, with occasional pumping over. The wines are then pressed and aged in neutral oak barriques before bottling with minimal sulphur, no fining nor filtration, takes place in November.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

Aromas of raspberry, herbs and slight earthiness. The palate shows red berries, pomegranate and some forest floor characters. Fine tannin profile and bright natural acid lift give this wine great depth and structure..