

BLOODY HILL – TIMO MAYER

Victoria



APPELLATION: Yarra Valley

BLEND: Pinot Noir

WINEMAKER: Timo Mayer

VINEYARD: _____

Bloody Hill is a 6 acre plot on red rocky, volcanic soils. 'It's called that 'cause it's bloody steep!' says Timo. Grapes for this wine are sourced from a less densely planted part of the vineyard, which has slightly higher yields. Altitude varies between 300 and 470 metres. The climate is relatively cool for Australia with some maritime influence, with rainfall in winter and spring, relatively cool, dry summers.

VITICULTURE: _____

The vineyards are farmed organically.

WINEMAKING: _____

Fruit is handpicked and destemmed. It is then fermented for three weeks on skins, with wild yeasts. Wines are then aged in 300 and 500 litre French oak barriques, a third of which are new. Wines are bottled without fining or filtration.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES:

No overt oak influence leaves raspberry, cranberry and cherry fruits to the fore. Some spice and savoury notes, fresh acidity. Fine tannins on the finish.