

# WILLIAM DOWNIE – BULL SWAMP

Victoria



**APPELLATION:** Gippsland

**BLEND:** Pinot Noir

**WINEMAKER:** William Downie

**VINEYARD:** \_\_\_\_\_

Gippsland is a relatively cool zone east of Melbourne, with maritime influence, noted for Pinot Noir and Chardonnay. Grapes for this wine come from a single dry grown vineyard planted in 1981 on old, red volcanic soils at 150m elevation. There are four separate parcels of Pinot Noir, two north facing blocks of MV6 clone and another of Abel, as well as a more sheltered south facing block of MV6.

**VITICULTURE:** \_\_\_\_\_

Vineyard work is uncertified organic.

**WINEMAKING:** \_\_\_\_\_

The grapes are hand harvested, de-stemmed and softly pressed on a 2 hour cycle. Fermentation is with natural yeasts in a mix of wooden and stainless steel open fermenters. Wines age on fine lees for ten months in mostly French and a few acacia barriques, with 10% new barrels, before bottling without fining or filtration.

**WEBSITE:** <https://www.williamdownie.com.au/>

This wine is suitable for vegans and vegetarians.



**TASTING NOTES:** \_\_\_\_\_

Earthy and dense on the nose, with blackcurrant, blueberry and black cherry. Berry fruits on the palate, with struck match, meatiness and sweet woody spice.