

# 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 site planted in 1998 at 250m elevation, and considered the highest point between the Strzelecki and Great Dividing Ranges. The vineyard faces north with almost 360 degree views of Baw Baw Shire. Most of the vines are MV6 clone with a couple of rows of 115. It is dry grown with rocky red volcanic soils.

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

Certified 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:** \_\_\_\_\_

Aromas of rosehip and bergamot. Balanced with fine tannins, cherry stone, red currant and a slight herbal spiciness.