

WILLIAM DOWNIE – CATHEDRAL

Victoria



APPELLATION: Mornington Peninsula

BLEND: Pinot Noir

WINEMAKER: William Downie

VINEYARD: _____

70% of the grapes for this cuvee come from Mornington Peninsula and 30% from King Valley. The Mornington is from three sites spread around the Peninsula, that are mostly sandy loam over clay. The King Valley is from Whitfield and is planted on reddish clay loam. Sourcing sites vary a bit from year to year depending on the season.

VITICULTURE: _____

Farming is sustainable.

WINEMAKING: _____

The grapes are hand harvested, de-stemmed and ferment with natural yeasts in a mix of wooden and stainless steel open fermenters, without temperature control, there are no pump-overs or punch-downs. After three weeks maceration the wine is pressed into stainless steel. After two months the wine is bottled after a light filtration.

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

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Blackcurrant, raspberry and cherry, earth and spice. Concentrated with precise well defined fruit and subtle tannin.