

WILLIAM DOWNIE – GIPPSLAND

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 cuvee come from the Matthews vineyard in the south of the region, which was planted in 1998 on red volcanic soil. This cool, damp site has always been dry farmed, and the vines grow dense, lush canopies.

VITICULTURE: _____

Farming is sustainable.

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: _____

Deep colour, with plum, red berries and dry spice on the nose. Complex and dense with amaro orange, acacia and white pepper, textured with firm tannins. Approachable now but will still benefit from a couple of years in the cellar.