

DRAKE

2015 Drake Strathbogie Ranges Pinot Noir

Region:	85% Strathbogie Ranges, 15% Yarra Valley
Age:	10-25 years
Elevation:	140-300m
Grape Variety:	100% Pinot Noir
Winemaker:	Nicholas Crampton and Matt Dunne
Alcohol:	13%

Summary: Drake was created by a motley group of winemakers and sommeliers, born from a shared belief in creating thought-provoking wines of individual character and expression.

Sourcing: Sourced from cooler, higher altitude sites in the Strathbogie ranges on low yielding granite soils and a single vineyard in the Coldstream sub region of the Yarra Valley.

Winemaking: Hand picked to small bins before chilling. Primarily de-stemmed with 15% whole bunch retained. Fermented in small open one tonne fermenters with hand plunging before maturation for twelve months in small format French oak, 20% new and the balance one and two years old. Bottle with minimal filtration and sulphur addition.

2015 Vintage: Good winter and moderate rainfall throughout spring, along with warm spring temperatures, saw much better yields in all varieties than in 2014. Warm but not extreme temperatures continued into summer and meant a very early start to harvest. A dry March, with cool overnight temperatures, kept disease pressure low and allowed grapes to retain excellent natural acidity.

Tasting Note: A complex and evocative nose with an array of red cherry, smoky spice, wild forest and subtle gamey aromas. The palate is medium bodied and fruit driven with more red fruits, fennel and spice along with some darker, exotic notes. Fine tannins and bright acidity provide shape to a wine still developing.

