

Take it to the Grave

Take It To The Grave Pinot Noir 2019

Region: 100% Adelaide Hills
Grape Variety: 100% Pinot Noir
Winemaker: Corey Ryan
Alcohol: 13.5%

Tasting Notes

Summary: Take it to the Grave is a joint venture between Nicholas Crampton and South Australian wine grower Jim Zerella created to deliver interesting and rewarding wines whilst challenging a few established rules and preconceptions. The Take it to the Grave Pinot Noir takes on one of the wine world's most entrenched rules – that it is impossible to make high quality, varietally expressive but affordable Pinot Noir.

Winemaking: Sourced from a number of vineyards within the Adelaide Hills across a number of micro-climates – providing a good blend of expressive fruit, structure and high note aromatics. Primarily machine picked before vinification in a combination of small and large open fermenters. The majority of the blend is matured in stainless steel with a component aged in new and one-year old French oak.

Vintage 2019: After a rather low yielding 2018 the Limestone Coast was back on form after a relatively trouble-free vintage. A dry winter was followed by a cool spring and then a fiercely hot summer in most of South Australia. Limestone Coast fared better than other regions with a crop that exceeded that of the previous year and the quality was superb overall.

Tasting Note: Dark red in colour with a lifted and varietal nose of wild strawberries, fresh plums and cherries. The palate is rich and decadent with smooth cherry and red berried fruit, a beautifully lush mouthfeel matched by fine tannins and soft acidity that provide structure and length.

