



Elephant In The Room Pinot Noir 2018

Grape Variety:	100% Pinot Noir
Region:	South Australia
Winemaker:	Corey Ryan
Closure:	Screwcap
Alcohol:	13.5%

Summary: The Elephant in the Room wines are proudly large in scale and expansive in flavour. Ignoring fashion and braving the scorn “wine thought police” Elephant in the Room was created to give consumers exactly what they want – full bodied and mouth-filling wines that deliver maximum pleasure. Each wine is sourced from slow-ripening cool climate vineyards in the Limestone Coast of South Australia and partially matured in French Oak before final blending and bottling by Corey Ryan.

Vineyards: Sourced mainly from low yielding vineyards near Mount Gambier in the east of the limestone coast wine region. The higher altitude aspect and cool evening temperatures combine to ensure the retention of natural acidity in the elegant fruit harvested whilst the long, slow ripening ensures excellent flavour development.

Winemaking: Partially hand before de-stemming and fermentation in a combination of two tonne open fermenters with ten percent whole bunch and twice daily hand plunging and larger closed fermenters with pump overs., All components blended post fermentation before three quarters were matured in stainless steel and one quarter was matured in French oak for four months before bottling with minimal fining, filtration and sulphur addition.

2018 Vintage: the winter of 2017 was very mild and without any rain at all until the month of June with soils replenished for the pending growing season. The mild conditions continued through Spring and Summer with very little rain but also without significant heat periods. The ripening was even throughout most of the South Australia delivering very high quality with bright fruit flavours and good natural acidity.

Tasting Note: Dark blood red in colour with a expressive nose of ripe plums, dark berries and a hint of forest floor. The palate is fruit-driven with a core of supple red berry and cherry flavours highlighted by smoky spice complexity. Bright acidity and fine tannins provide definition to the long finish.

