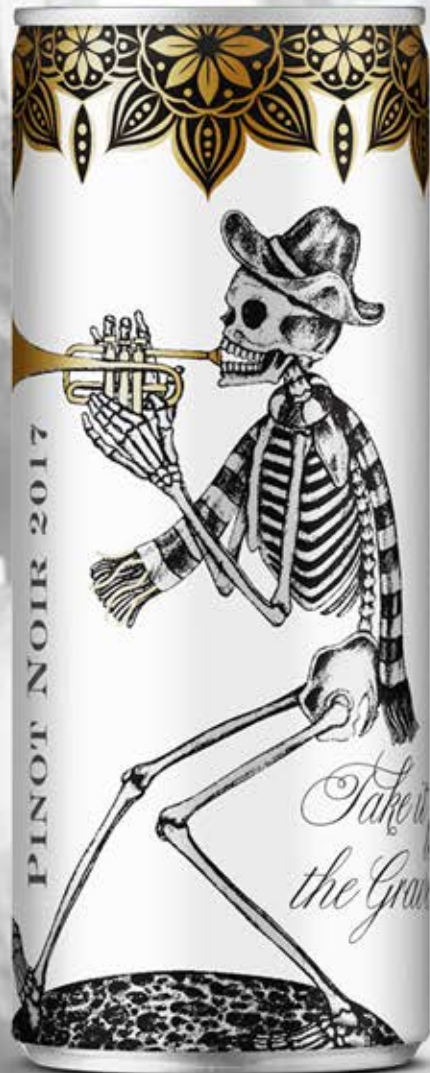


Take it to the Grave

Take It To The Grave 2017 Pinot Noir

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



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.

2017 Vintage: 2017 saw a return to vintage conditions not commonly seen for over two decades. A very wet winter followed by a cool summer with few spikes of heat meant that vintage as up to a month later than what has been common recently. A dry and consistently moderate autumn ensured the fruit was able to ripen slowly in ideal conditions. This “throwback” vintage will become famed for the quality and elegance of the fruit.

Tasting Note: Blood red in colour with a lifted and varietal nose of wild strawberries, ripe plums and cherries. The palate is rich and expressive with supple cherry and red berried fruit, a beautifully lush mouth-feel matched by fine tannins and soft acidity that provide structure and length.