



## Road To Enlightenment Pinot Noir 2019

<b>Region:</b>	<b>South Australia</b>
<b>Grape Variety:</b>	<b>100% Pinot Noir</b>
<b>Closure:</b>	<b>Screwcap</b>
<b>Alcohol:</b>	<b>13.5%</b>
<b>Pack Size:</b>	<b>6 Bottle Pack</b>



**Summary:** Road to Enlightenment is a range of regional and varietally expressive wines seeking to be full flavoured, full of character and exceptionally drinkable. Wines of the past that were too overt in fruit, oak or weight is where we began, the balanced, fresh and vibrant wines of Road to Enlightenment is where we are headed.

**Vineyards:** Sourced from a selection of premium vineyards mostly located across the cooler southern coast of South Australia including the picturesque Fleurieu Peninsula, through the Limestone Coast up to Mount Gambier. Each site contributing complexing flavour and structure nuance to the final blend.

**Winemaking:** 100% de-stemmed prior to fermentation in a combination of two tonne open fermenters and stainless steel tanks. Regular cap management and pump-overs ensured maximum colour, flavour and phenolic extraction occurred during a long and uneventful fermentation. All components were blended post fermentation before two thirds of the wine was transferred for maturation in stainless steel and remainder in larger format, second use oak for five months before bottling with minimal fining and filtration.

**2019 Vintage:** this was a challenging year and so very much makes you think of Australia. It was a warmer vintage with only sporadic rains in some parts causing the berries to ripen sooner than prior years. Through great vineyard, water and canopy management the resultant fruit is bright and flavourful with a soft acidity. This is a vintage showing up front fruit flavours and perfect for drinking from the get-go.

**Tasting Note:** Classic Pinot profile exhibiting lifted aromas of plum, cherry, rose petal, cedar and undergrowth. This is an easy yet mouth-filling and intensely flavoured wine showing bright fruit flavours with spice and character. A freshness in natural acidity from cooler sites and fine-grained tannins drive a lovely long finish. Perfect with game and mushroom dishes.