



SIMON_TOLLEY

ADELAIDE HILLS / SINGLE VINEYARD

PINOT NOIR

Clonal Selection: MV6

2019



PERFECTUS BACKGROUND

At Simon Tolley Wines, we are firm believers that great wine is made in the vineyard. Each season, no stone is left unturned to grow the best fruit that we can grow. Where particular seasons provide excellent growing conditions, special fruit characters and outstanding wine expressions, Simon puts aside this wine into his premium range of wines called "Perfectus".

HARVEST

A small parcel of carefully tended vines of Pinot Noir (MV6) fruit was harvested by hand from the Lodge Block in Woodside on the 8th March 2019.

WINEMAKING

A small parcel of carefully selected Pinot Noir grapes was selected and harvested by hand in the cool of the morning. Approximately 3 tonnes was lightly pressed and fermented on skins for approximately 14 days. After primary fermentation the juice was transferred to barrel and went through malolactic fermentation in French barriques over a 9 month period.

CHARACTER

A beautiful bouquet with raspberry and blue berry fruit aromas. Using quality French oak (20% new), subtle layers of texture linger on the palate with persisting cherry flavours. A medium-full bodied style with subtle and restrained oak.

RELEASE DATE 20/01/20

ALCOHOL 13.5% alc/vol

SCREW CAP Ensuring freshness and longevity.

*Join Simon and his family in realising their dream and date with destiny!
Simon Tolley; Viticulturist*

