



SINGLE VINEYARD

FOUR KINGS

2017 / Pinot Noir



BLEND

Pinot Noir

COLOUR

Cherry red.

AROMATICS

Dark cherries with hints of spiced dark chocolate.

PALATE

Intense berry fruit and spice with a silky texture well balanced by undertones of toasty oak. A long and persistent finish.

OAK MATURATION

10 months in Old & New French oak

AGEING POTENTIAL

5 to 8 years.

WINEMAKING

The Pinot Noir grapes were machine harvested then cold soaked for 48 hrs before inoculation. The fermentation was carried out in an open fermenter; it was punched down three times a day to gently extract skin tannins and flavours. Post alcoholic fermentation, the wine was gently pressed and transferred to 30% new and 70% older French oak barrels for malolactic fermentation. The wine remained in barrel for 10 months before final blending. The wine was fined and filtered before bottling.

WINEMAKING DATA

Geographical Indication / Manjimup

Harvest Date / March 2017

pH / 3.52

Titrateable Acidity / 5.89 g/L

Residual Sugar / 1.2 g/L

Alcohol / 14.5%

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GRAPHITE ROAD WEST MANJIMUP P.O BOX 89 MANJIMUP WESTERN AUSTRALIA 6258