

2016 SHOOFLY PINOT NOIR



WINEMAKER: Ben Riggs
REGION: Yarra and King Valleys, Victoria
VARIETALS: Pinot Noir
MATURATION: 9 months, seasoned second-use oak
ANALYSIS: 13.0% alc/vol | TA 5.16 g/l | pH 3.55

WINEMAKING: The fruit for Shoofly Pinot Noir was hand-picked from vineyards in the cool climate regions of Yarra and King Valleys in Victoria. Most of the fruit was destemmed with about half being included as whole bunches. The grapes then underwent a 24-hour cold soak prior to fermentation. Regular pump overs were performed 3-4 times daily to ensure supple tannins and the ferment temperature, 75°F, allowed for the preservation of fruit flavors. The wine was matured on the primary lees for nine months prior to bottling.

TASTING NOTES: When it comes to Pinot, Shoofly is convinced that some of the best are found with their neighbors in Victoria's Yarra and King Valleys. There, the cooler climate provides the perfect conditions for this sometimes fickle variety. The 2016 Pinot Noir has aromas and flavors that mirror one another with light cherry, spicy floral notes and a touch of mint underlined by an earthy complexity. A silky texture envelops the palate while the balanced flavors welcomingly linger on the finish.

CRITICAL ACCLAIM: 88 pts Halliday Wine Companion

ABOUT SHOOFLY: Australians are an unpretentious mob and shooing flies is about as complicated as it gets when dealing with life's distractions. 'Work hard but take time to savor each day' is the national ethos - an honest approach to life that is reflected in our wines. Our wines are crafted from hand-selected vineyard sites that are rich in character and demonstrate true varietal pedigree. These are wines that show Australia at its best. Shoofly was founded in 2005 and the winemaking team is led by one of Australia's best - Ben Riggs. As a native of McLaren Vale, he has been crafting some of the region's finest for more than two decades.

