

# Gilbert Family Wines

## Pinot Noir



### Tasting Notes:

Red Cherry. Gamey. Forest Floor. Complex.

### Production Notes:

The grapes were harvested in small lots in the early morning, then gently plunged twice daily in open fermentation. The barrel ferment component initiated in old oak open fermenters with 25% whole clusters, was drained to fill 2 new French oak barrels with free run at 3.5 Baume. Here it continued to ferment in a super reductive environment increasing its complexity and interest. This component adds a bit of funk and fun! In addition to this, 1x 900L roll barrel (specific for fermentation on skins) was filled with destemmed fruit. This was rolled twice daily and fermentation initiated naturally with wild yeast. It was then basket pressed and delivered into a new 500L French oak puncheon where it underwent malolactic fermentation and maturation.

### Cellaring:

Drink now through 2025.

### About Gilbert Family:

The Gilbert family dates back to Australia since 1839, and as winemakers since 1847. In 2004 the father and son team, Simon and Will, began Gilbert Family Wines. Since then, they are hand-producing wines from Mudgee and Orange under the ethos of “wise winemaking with fresh appeal.”

### New South Wales Facts:

- Orange is Australia’s highest wine growing region with vineyards ranging from at least 600 to 1,100 meters above sea level.
- The Viticultural history in Mudgee dates back to 1858 with a reputation for robust Shiraz and Cabernet Sauvignon along with rich, fruity & buttery Chardonnay.