

# Punt Road

## Pinot Noir



### Tasting Notes:

Bright and crunchy with concentrated strawberry and cherry notes followed by underlying complexities. Red berries that really pop on the palate followed by fine, chalky tannins.

### Production Notes:

100% natural primary and malolactic fermentation. The wine was fermented in a combination of 5t and 1t open fermenters, three-day cold soaks. The batches were pumped over twice per day through fermentation and plunged/stomped when they were roaring in the middle. In barrel, the wine was left on malo lees throughout the winter and spring un-sulphured. The wine was racked to tank in early November, and bottled in December with no finings.

### About Punt Road:

Led by winemaker Tim Shand, Punt Road takes pride in making site-driven, exciting wines that reflect the earthiness and personality of the Yarra Valley through minimalist intervention techniques. Tim joined Punt Road as winemaker in 2014, having formerly worked at neighboring Giant Steps in Yarra Valley; as well as vintages at Domaine Dujac in Burgundy and Château Margaux in Bordeaux, and stints in Chianti, Oregon and Chile. They only produce wines from their own vineyard in Coldstream.

**Cellaring:** Drink now through 2025.

### Reviews:

2018: 92 James Suckling

2017: 93 Wine Enthusiast; 94 James Halliday

### Yarra Valley Facts:

- Yarra Valley is Victoria's oldest wine region, dating back to 1838, and has a cool climate that garners a global recognition for Chardonnay and Pinot Noir.
- The Yarra Valley is a captivating land of contrasts: hills, valleys, vines, sheep, wine dogs, clouds, sun - it's an ever-changing vista!