

# Bare Winemakers Pinot Noir



## **Tasting Notes:**

Dark red in color with classic Pinot characters to the fore displaying cherry, dark berry and a varietal savory edge. The wine is supple and long with a good deal of concentration balanced by a clean acidity.

## **Production Notes:**

550 cases made single parcel from an established vineyard. Fermented in three tonne open top fermenters with whole bunch influence and hand plunged twice daily. Partially matured in seasoned small format French oak before bottling with minimal SO<sub>2</sub>. 13.5% abv

## **About Bare Winemakers:**

Bare, in its most fundamental, means laid out for all to see. That's the joy of these wines. The Bare Winemakers celebrates wines made in a 'less is more' fashion by artisan winemakers from celebrated South Australian regions including Adelaide Hills and the Limestone Coast.

## **Cellaring:**

Drink now through 2028

## **About Limestone Coast:**

Best known for the region of Coonawarra, where first vines were planted in 1891 as part of the 'Penola Fruit Colony', the area has achieved longstanding recognition for its fine red wines. The other regions, while perhaps less publicized, share the benefits of mineral-rich soil and proximity to the coast. The soils are predominantly terra rossa – rich red-brown loam topsoil laid over a thin layer of calcrete, sitting on top of a base of the region's abundance of white limestone.