

# THE WINES OF KEVIN GRANT



## Pinot noir 2018

**Alcohol** = 13.05 vol %    **Res Sugar** = 2.38 g/l    **Total Acidity** = 5.46 g/l    **pH** = 3.43

**Barrel Ageing** = 10 months in 225L French oak barrels    **Wood Age** = New 21%

**Cases:** 1252 x 12    **Bottled:** January 2019    **Release Date:** TBCV

### Winemaker's Notes

Grapes were hand-picked into small crates and then sorted, destemmed and gently crushed at the cellar. A 10-day pre-fermentation cold soak period in open fermenters was followed by a temperature-controlled ferment, peaking at 28°C for a total cuvaison of 22 days. The cap was gently punched down twice a day during alcoholic fermentation. The wine was then pressed and racked to carefully-selected French oak barrels, 21% of which were new and where 100% malolactic fermentation occurred. Then aged in barrels for 10 months before being bottled.

### Wine Style

The wine has an intriguing luminous hue that reflects rather than absorbs light. A compellingly seductive bouquet offers up a fine blend of aromas of red cherries, pomegranate, delicate forest floor and a hint of spice and new oak. On the palate the wine is sensual and embracing, with a captivating mid-palate depth, lovely transparency and excellent focus on the suavely-tannic finish. A wine that seeks to ask questions of one's palate, promising simultaneously to engage one in reflective conversation and company.