

2016 | DAWN PATROL

Background:

Zonte's Footstep has been on a quest to find and grow the world's best white varieties in regions that express the fruit's best attributes for more than a decade.

Our Pinot Noir comes from one of the finest cool-climate vineyards located in the Adelaide Hills. The soils in this vineyard are ancient; research estimates the soils are 1800 million years old, mostly gravel with limestone/calcium silicates and ferrous pebbles spread throughout. Hand-pruned, harvested and made it is our holotype for Pinot Noir.

Winemaking:

Whole bunches of hand-selected and picked in the cool of the early morning dawn. Destemmed without crushing the fruit. 30% of this was whole cluster fermented, while the remaining fruit was crushed and went through traditional open fermentation with 30 day extended skin contact. These parcels were racked into 30% new and seasoned French oak hogsheads to mature and take on character for seven months. The wine was then bottled without fining or filtration so that the true expression of the vineyard shines through with artisanal winemaking to add complexity.

Tasting Notes:

(This is how late chairman Evans OBE made us all do it. Vale Len. Vintage 1930; Decanted 2006.)

Colour: Deepish red with a healthy tinge of purple hue. **Nose:** Dark cherry aromas, rich and ripe, fruit-driven with abundant spice, nettle characters.

Entry: Red cherries and plum are to the fore followed by some subtle hints of fresh rocket and anise.

Middle Palate: Medium-bodied driven by cherry again hints of strawberry sasparilla root and dried oregano.

After Palate: Damson plums and cinnamon kick in with notes of cedar-like flavours and tannins.

Finish: Long after-taste of ripe red cherries/plums, subtle anise and spicy cedar notes. Absolutely delicious.

In Summary: Dawn Patrol Pinot Noir can be the first glass you have... and not your last. A true expression of Pinot Noir procured from the Adelaide Hills in all it's fruitful glory.

Ingredients:

Grapes and sulphur dioxide.

Other ingredients used in the winemaking process: - Cultivated yeast.

-Free SO2 27 ppm

-Total SO2 98 ppm

- yeast nutrients.

- malolactic bacteria.

Food Pairing:

ADELAIDE HILLS PINOT NOIR



Vital Statistics:

Varietal Blend: 100% Pinot Noir GI: Adelaide Hills

Alcohol by Volume: 13.0%

Total Acidity: 5.96

pH: 3.40 RS: 3.4 g/L

750mL: 93303910000664

Region:

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Region:

