



2017 Lamont Pinot Noir

Hand harvested late March 2018 from the “Home Block” & “Chinamans Terrace” Vineyards

90% de-stemmed, 10% whole bunch, 10 day cold soak for colour extraction, 24 day fermentation on skins with daily gentle pigeage. Pressed and racked to 100% French oak – 20% new 30% 1 year old, 30% 2 year old, 20% 3 year old oak. 11 months in oak before blending & bottling March 2019

Classic Bendigo Pinot Noir on the nose. Primary red berry fruits surrounded by the savoury characters typical of our Pinot Noirs. Dark plum and forest floor flavours wrapped with our classic savoury, umami notes synonymous with our vineyards.

Gentle use of quality French oak surrounds the fruit, giving a core of fine tannin and smoky characters.

Region: Bendigo, Central Otago, New Zealand

Variety: Pinot Noir

Alcohol: 14.5%

Production: 180 dozen

