



## 產品分析 |

酒精度:13.5%

酸度:6.4克/升

收穫日期:2018年3月

裝瓶日期:2019年2月

## 澳洲 2019 Holm Oak

### Pinot Noir 黑皮諾

草莓, 櫻桃, 香料, 絲質般

## 製酒過程 |

在兩個星期的時間內,我們從莊園的葡萄園中挑選了幾個黑皮諾(PinotNoir)。將所有批次定型,並在發酵罐中進行野生發酵。每天用手將發酵液浸入4次,然後在乾燥後壓成橡木。酒在桶中經歷了MLF,然後被放回桶中進行下一步的成熟。我們使用了25%的法式橡木桶(其餘使用1-4年的舊桶),葡萄酒進一步在這些桶中熟化10個月。

## 品飲紀錄 |

對於HolmOak來說,2018是如夢般的一年。乾燥卻溫和的條件之下,使採收的表現亮眼。這也使黑比諾具有相當和諧的風味,可愛的香氣、明亮的水果和良好的單寧結構。它有著無可取代的香料風味,草莓和櫻桃等的特徵,口感果香濃,且其酸度注入活力。



2019 Pinot Noir

## 美味搭配 |

鵪鶉

這款酒辛辣的自然氣息搭配上櫻桃水果的香氣,使得他與野味相當匹配。



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## 2019 Pinot Noir

Strawberry, Cherry,  
Spice, Silky

### Winemaking notes |

Several clones of Pinot Noir from many blocks on our Estate vineyard were picked over a two-week period. All batches were destemmed and were wild fermented in small open top fermenters. Ferments were hand plunged up to 4 times a day and then pressed to oak upon dryness. The wine underwent MLF in barrel and was then racked back to barrel for further maturation. 25% new French oak was used (the remainder 1 – 4 year old barrels) and the wine was matured in these barrels for 10 months.

### Tasting notes |

2019 was a fantastic year at Holm Oak. Dry mild conditions, moderate yields made for a great vintage. This resulted in well balanced Pinot with lovely aromatics, bright fruit and fine tannin structure. It has beautiful spice, strawberry and cherry characters on the nose. The palate has fantastic fruit intensity, vibrant acidity and fine silky tannins.



2019 Pinot Noir

### Food Match |

Quail

The earthy, spicy nature of our Pinot Noir coupled with the dark cherry fruit characters match perfectly with game meats, and Rannoch Farm quail is a delicious Tasmanian product.

### Technical Notes |

Alcohol: 13.5%

Acidity: 6.4 g/l

Harvest date: March 2019

Bottling date: February 2020



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