



HOLM OAK
TASMANIA

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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