

GALAFREY WINES



2018 Dry Grown Pinot Noir MOUNT BARKER WESTERN AUSTRALIA

TASTING NOTES

Quite a deep garnet colour, this Pinot Noir has all the hallmarks of beautiful concentrated cool climate fruit. This pinot shows no gamey, meaty, sweaty leather characteristics but rather strawberries and black cherries. On the palate is sweet berry fruit with nice crisp dry tannins and beautifully elegant like a good Pinot can only be!

VINEYARD

Fruit sourced from our 41-year-old 12 hectare Dry Grown Vineyard. Our old vines are not irrigated; something quite unusual in these days of mass commercial production. Having smaller fruit fosters an intensity of the flavour, with most of the colour and tannin of the grape being concentrated in or near the skin. The characteristically cool climate of the district ensures slow ripening of the grapes, which also allows for the development of rich flavour and quality grape juice. Grown on ancient gravely loams, our old vines are all cane pruned and yield 2 tonne per hectare. Galafrey harvest their grapes from mid-March to late April depending on the season.

VINTAGE COMMENTS

V18 started very quickly but with no disease or weather pressure we were able to have extra hang time for all wines especially reds resulting in higher than average alcohols and ripeness. The Great Southern area will be showing great ripeness and power not often seen in our wines. Look for great floral aromas in whites, intensity and power in reds.

WINEMAKING

Fun Fact! Galafrey wines was one of the first producers in WA to go and make Pinot Noir. Hand-picked the grapes are dark in colour and small tight bunches. Whole bunch crush and plunged daily. Keep on skins for a week then press out, the juice is strong in colour and flavour. Put straight into barrel and aged on French oak for a year before racking out and preparing for bottling. Minimal filtration used to retain the strong colour and flavour. A big style of Pinot.

These dry, cool to mild climate grapes of the Great Southern region will produce classic Pinot Noir, wines with great depth of flavour and structure. We endeavour through meticulous viticulture and wine production sympathetic to the vintage conditions to produce a Pinot Noir that will express varietal characters in tune with its sense of place. Left of Skins as long as possible to ensure depth of colour and flavour our winemaking is geared toward producing a wine that is harmonious, interesting, well-structured and most importantly drinkable, with a minimum of 10 months in quality French oak.