



Proudly celebrating a Chinese Tasmanian collaboration to produce world class wines from the Coal River's ancient soils.

Planted in 2000 in the Coal River Valley in Southern Tasmania, Nocton Vineyard sits on ancient layered soils of Jurassic black cracking clays over limestone. In only 40 years, this area has become firmly established as one of Australia's prestige cool climate wine regions and Nocton, as one of the most significant vineyard sites in the valley, is proud to be a part of that tradition.

2015 Nocton Vineyard Estate Pinot Noir

Notes

Variety	100% Pinot Noir				
Method	Tank ferment				
Oak	15% old oak				
Alc	13.8	pH	3.68	TA	6.07

Tasting Notes

2015 was another modestly yielding year but a vintage to look out for in terms of finesse and varietal character. This wine is no exception, beautifully coloured with real "pinosity" on the nose.

Youthful red fruit aromas and a hint of vanilla follow into a palate which builds beautifully into a mouthful of totally satisfying lushness and real length.

Winemaking

Designed to show off the vineyard's specific flavours, cool ferment in tank to preserve primary fruit is embellished with approximately 15% old wood maturation to enhance the savoury notes. Generally, we try to let our 200 million year old soils do the talking.

Food

So fresh that salmon makes a great partner, and classic combinations like quail or soft, ripe cheeses or even all of them together.

