



STUMPY GULLY

Mornington Peninsula

Vineyard:

Moorooduc, Mornington Peninsula
Established 1989

Winemaker:

Michael Zantvoort

Soil:

Red clay loam

Grapes:

100% Estate Grown Pinot Noir
Clones include D2V6, D5V12, 777, MV6, 115
Vine age 15-30 years

Technical Details:

Harvest Baume 13.0
PH 3.33
TA 7.09g/l
T/ha 3.69
Vines/ha 16.50
Alc/Vol 14%
Open Ferment, Wild yeast
On skins 9 days

Winemaking

100% wild fermentation, cold soak 24 hours, malolactic ferment completed in tank and maturation in New and 1 -3 year old Premium French Oak Doreau Hogsheads. Using predominantly Dijon clones in this wine we achieve very high aromatics with great tannin and structure. Over time tannins soften and give silkiness on the palate.

Further Information:

Drink with Roast Duck, Mushroom Risotto,
Blue Cheese
Longevity 3-6 years