

## Yardstick Pinot Noir 2013

The lifted floral notes of potpourri and ripe raspberries are offset by hints of 'tabac brune' and a pleasant earthy character. The palate has fine grained tannins with wonderful earthy flavours complemented by spice and black olive tapenade. Overall, there's a richness and amplitude to the wine that sustains a balanced and persistent finish.

Duck with red fruit (especially cherries); Chicken with wild mushrooms; Grilled monk fish with polenta & garlic; Parmesan risotto with black truffle; Roast sweetbreads with onion marmalade; Foie gras with lentils and berries.

**variety** : Pinot Noir | 100% Pinot Noir

**winery** : Yardstick Wines

**winemaker** : Adam Mason

**wine of origin** : Elgin

**analysis** : alc : 12.3 % vol   rs : 1.8 g/l   pH : 3.51   ta : 5.2 g/l   so2 : 27 mg/l   fso2 : 77 mg/l

**type** : Red   **style** : Dry   **taste** : Fruity

**pack** : Bottle   **size** : 750ml   **closure** : Cork

**ageing** : Further 10 years from date of vintage.

**in the vineyard** : Sourced mainly from three distinctive sites in Elgin, and one on the Ceres Plateau, this Pinot Noir has a vibrant, cherry-red appearance.

**in the cellar** : As always we tried to keep winemaking as simple as possible this year, however temptation (and curiosity) got the better of us and we ended up trialling a small batch of Carbonic Maceration to great effect. The bright cherry fruit flavours and soft tannins achieved with this method fit perfectly into our goal of producing fresh, vibrant Pinot Noir with beautiful fruit expression and distinct Pinot Noir varietal character.

