



NUGAN
ESTATE

THIRD GENERATION
PINOT NOIR 2018



Pinot Noir



South Eastern
Australia



Food Pairing



February 2018



13.5% Alc



12°
Serving Temp



Light
Bodied

Full
Bodied



WINEMAKING

A short burst of very hot weather around the New Year is largely responsible for accelerating the harvest. However, milder weather followed and slowed the ripening process again, producing wines that were in balance, with excellent natural acid retention. To retain the delicate natural aromas and flavours the fruit was crushed and cold macerated. Thereafter, a portion of the wine underwent slow, cool fermentation in stainless steel tanks. While the remainder underwent additional French oak treatment prior to final blending and bottling.

WINEMAKER'S COMMENTS

Intense red in appearance with purple hue. Fresh aromas of stewed blood plum and spice. Rich flavours of cherry, plum and earth. A round, fleshy palate with soft, silky tannins to finish.

WINE & FOOD MATCH

Perfect with barbecued red meat and seafood dishes. Try with barbecued lamb straps, duck or a seared tina nicoise salad.

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