



La Vue

2015 PINOT NOIR

Our modern, textural range of La Vue Wines has been created with beauty in mind. The gentle imagery on the label reflects the delicate, bespoke nature of each of these wines. Dry, crisp acidity combines with savoury tannins to form enchanting wines with a gentle nature.

Winemaker: Jo Nash

Bronze Medal – Royal Melbourne Wine Awards 2016

Bronze Medal – Victorian Wine Show 2016

JO'S VINTAGE INFORMATION

Region	Victoria
Varietal	100% Pinot Noir
Alcohol	14.0%
Best Consumed	2017 - 2022

JO'S WINEMAKING / VITICULTURE

The grapes for this Pinot Noir were picked and crushed during the cool of night to retain their varietal character, while modern winemaking techniques were employed throughout. Fermentation took place in sweeping arm red fermenters, giving the wine a denser, richer colour and allowing for gentle flavour extraction.

JO'S HARVEST NOTES

As a Winemaker, the challenges that each harvest brings never cease to amaze me. Just when you think you have an understanding of what's going on, another season hits, bringing with it yet another challenge and a completely new scenario. Early in the season in 2015 we had little rain and warm temperatures, leading to fast ripening of the grapes. Once temperatures cooled, things slowed down and we saw an increase in flavours and quality, resulting in 2015 being a great year.

JO'S WINE DESCRIPTION

The aroma is enticing with intense plum, cherry and strawberry fruit with a hint of spicy oak. The fresh fruit momentum continues on the palate with vibrant plum and dark stone fruits finishing with some firm acid, beautiful tannins and integrated oak.

JO'S FOOD RECOMMENDATIONS

Great with duck and other game meats, medium intensity dishes like porcini mushroom risotto or soft cheese.

