



The Language Of Wine

PRINCESS BUTTERFLY

2016 PINOT NOIR

*We are interested in the **language of wine**. We chose a multi layered collage as a front label as it is beautiful and simple, yet the closer you look the more you will find. The wines we make are much the same. They are made from vineyards and parcels that stand out from the rest, that are beautiful in their own right.*

These are wines we love to drink. We know that you will interpret each of our wines in your own way, and no two bottles will ever be enjoyed in exactly the same context. What you bring to the wine will finish the story it will provide value and meaning, and we hope you enjoy.

Winemaker: Jo Nash

VINTAGE INFORMATION

Region	Central Victoria
Varietal	100% Pinot Noir
Alcohol	14%
Best Consumed	2018 - 2024

HARVEST NOTES

The best way to describe vintage 2016 is fast & furious! There was no orderly ripening of fruit, no luxury of white fruit followed by red fruit, it was like the flood gates opened and everything just rolled in at once. Again we had little rain and a very hot spring leading up to harvest, which meant things ripened faster than normal. Optimum flavours and ripeness came on more quickly than previous years and the only way around it was to pick as fast as we could. Thankfully we worked our way through it, and the resulting quality is excellent.

WINEMAKING

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.

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.

FOOD MATCHES

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

