



INDIGO VINEYARD
ALPINE VALLEYS BEECHWORTH, VICTORIA

2016 INDIGO PINOT NOIR ROSE
PRODUCTION 208 DOZEN

The Vineyard: The Indigo Vineyard is located 12km's from Beechworth in the foothills of the Victorian Alps. The cool, dry climate and the soils which vary from granite to clay loams lend themselves to high quality Pinot Noir. The vineyard site is at an elevation of 350 metres. The wine is a blend of clones, 114 & 115.

The Vintage: The 2016 vintage was incredibly compressed with our first grapes off on 2 February and the last by the 7th of March. After a cold wet winter, September was one of the driest on record. Temperatures in October rose to well above average with days of 34 degrees and very windy conditions. Bud burst was 14 days later than in 2015. There was good rainfall during spring and again in late January and then no rain at all in February and into March. Average daily temperatures were quite warm and the heat wave in the first weeks of March ensured rapid ripening of later varieties.

Harvest: The Pinot Noir grapes were handpicked especially to produce rose and were the first grapes of the vintage.

Winemaking: The grapes were tipped directly into air bag press, gently squeezed and left on skins for only 45 minutes before being racked to tank for fermentation. The wine spent 3 months on yeast lees for added texture. The wine was lightly fined then filtered and bottled after 5 months.

Aging / Oak: The Pinot Noir spent 5 months in stainless steel tanks.

Our thoughts: The colour is a little bit crimson rather than grey to pink salmon. It looks beautiful in the glass. The bouquet sings of pinot noir fruit. On the palate there is soft crisp fruit and a lovely dry finish. This is a lovely lunchtime rose in the Provencal style. No need to over think anything about this wine. Drink now.

Winemaker: Marc Scalzo

Food: Prawns or any shell fish such as natural oysters in the shell. Let's keep it simple. This wine will be great with anything at lunchtime, afternoon time.... anytime over summer.

Release Date: October 2016

Drink: Best in its youth.

Reviews: Not Yet Reviewed

Alcohol: 13.5%

Cellar Door: \$25 per bottle

Every vine nurtured by hand

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