

Mornington Peninsula Pinot Noir 2016

Vineyard Only premium vineyards exclusively managed by Quealy's viticultural team are selected for Quealy Mornington Peninsula Pinot Noir.

Winery The crop of each vineyard is fermented separately in open vats before pressing into barrel. The final composition is assembled after 15 months' maturation in a mixture of large and small French oak.

Tasting Aromatics of cherry, rhubarb and purple flowers, the palate walks the fine line between red and dark fruits; silky tannins, slippery mouthfeel and elegant structure.

Harvest February 23rd & March 16th

Bottle May 5th

Ageing Capacity Made to be drunk within 3 to 4 years

