

# Musk Creek Pinot Noir 2016

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Musk Creek Road, Flinders  
Pinot Noir: MV6 clone  
Established 1994

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Originally planted in 1994 by Kevin McCarthy and Kathleen Quealy, the Musk Creek Vineyard is located on Musk Creek Road, Flinders and is a premium vineyard spot.

**Vineyard** Musk Creek vineyard sits atop Main Ridge, where the cool climate and rich soils never hurry ripening. Elevation and cool Bass Strait breezes protect the delicate, ethereal aromas of Pinot Noir. Grapes are handpicked as summer has given way to autumn, the extra hang-time on the vine capturing the change of seasons; tantalizing wisps of wild raspberry rubbing shoulders with deep, earthy tones of 'sous bois' (under the tree).

**Winery** Grapes are handpicked and destemmed into vats. A portion is whole bunch fermented to add a dried herb dimension. Aged primarily in seasoned wood with a smattering of new French oak. One vat is 50% whole bunch adding a dried herb dimension. Free run is drawn off the vats after 14 – 35 days, and then into barrel for maturation, 20% new French Oak.

**Tasting** Musk Creek embodies the contrast of cool climate Pinot Noir. On the nose, divine aromas of fresh cherry, rhubarb and autumn leaves preserved by the invigorating location. Extended hangtime on the vine builds a palate that is rich, full, and generous. The wine is classic spearmint and raspberry with earthy undertones. We know Musk Creek to age gracefully, developing distinctive notes of wild mushroom and forest floor.

**Harvest** March 16th

**Bottled** May 5th

**Ageing capacity** Musk Creek Pinot Noir is already drinking beautifully, but will reward your patience if left for 5 years or more.

