

## Ocean Eight, Mornington Peninsula, Pinot Noir 2016



A fleshy and ripe Pinot Noir style full of wild strawberry and cranberry flavours enhanced by notes of cloves and vanilla.

### Awards

16.5 Pts, Jancis Robinson, 2019

### Producer Note

Owned by the Aylward family - founders of the renowned Kooyong winery- Ocean Eight was established in 2004 in the southern and cooler side of Mornington Peninsula. In their state-of-the-art, temperature controlled, gravity fed winery, winemaker Mike Aylward produces stunning cool climate Chardonnay and Pinot Noir, taking influence from the great old world wine regions of Alsace, Burgundy and Champagne. All the grapes for the Ocean Eight wines are sourced from the family's 17 hectares of vineyard and their total production each year is just 5,000 cases.

### Vintage

2016 saw the warmest summer in five years in the Mornington Peninsula, with the earliest picking date in 20 years. The harvest delivered clean, healthy fruit in big bunches and with even berries. The resulting wine from Ocean Eight offers a little more warmth and generosity of fruit than previous vintages, which is showing beautifully in its youth.

### Vineyard

Planted in 1999, the grapes come from a 5.5 hectare block of Pinot Noir in the Mornington Peninsula. The clones are a mix of MV6, 114 and 115. Situated at an elevation of 65 metres with a north-western orientation, the vineyard has a great airflow, which minimises disease pressure as the canopy dries quickly. The soil is sandy loam which provides excellent drainage, essential nutrients for vine health and imparts minerality to the flavour profile.

### Winemaking

The grapes were hand-picked, meticulously hand sorted and destemmed. A cold soak took place for three to four days, prior to fermentation which took place in an open topped one tonne vats, using natural yeasts. Fermentation lasted for a period of four to six weeks, to maximise the aromatics. The wine was pressed to old, 500 litre oak puncheons of three to four years and matured in oak for 12 months. This wine was not filtered or fined prior to being bottled.

### Tasting Note

A modern style Pinot Noir with a complex nose full of dark red cherries, a touch of vanilla complemented by hints of Earl Grey tea and rhubarb. The palate is beautifully knitted together with soft, velvety tannins and this vintage offers a supple yet richer style.

### Grape

Pinot Noir 100%



Winemaker:	Mike Aylward
Region:	Victoria
Sub region:	Mornington Peninsula
Country:	Australia
Alcohol:	13.5%
Body Value:	C (A is light, E is full bodied)
Residual Sugar:	0.4
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	54911161
Case unit of measure:	12X75CL
Formats Available:	75cl
Closure:	Screwcap