

OCEAN EIGHT

2015 Pinot Noir



Variety:	Pinot Noir
Region:	Mornington Peninsula
Vineyard(s):	Estate
Fruit:	Handpicked
Viticulture:	Sustainable / Many organic methods
Fermentation:	Cold & slow / Wild
Elevage:	500 litre puncheons (15% new) for 12 months
Fining/Filtration:	None
Alc:	13.2%

“Warm site for the peninsula, and I’m trying to make an elegant pinot off a warm site. Really like the 114 clone. MV6 gives a lot of weight and tannin. Very fine nose with amazing aromatics: red cherries, leafy notes, some green tea. Beguiling. Fresh red cherries on the palate with amazing purity and elegance. Delicate with fine tannins and a hint of bitter cherry on the finish. Such a lovely, delicate wine with amazing finesse. So transparent “

- Mike Aylward, Owner/Winemaker

THE WINE

2015 Ocean Eight Pinot Noir has a complex mix of ripe berries and pretty red fruits. There is a juicy nature to the fruit as well as an earthy component. The texture is thick and silky and the finish has plenty of firm tannins and crisp acid. It is a wine that has immediate appeal but will repay the patient and cellar comfortably for a good decade or so. If you want to drink a bottle or two over this winter try it with some pasta generously coated with a rich and spicy duck ragu.

THE WINERY

The Aylward family has been dedicated to quality winegrowing of chardonnay and pinot noir in Mornington Peninsula since 1997. Mike Aylward is inspired by Burgundian ideals of minimal intervention winemaking techniques and preference for reductive handling, gravity movement and old barrels in the cellar.

The winemaking is very simple, with the intent of expressing the site coming at any cost, and this is seen through the Grand Cru type yields of between 1 and 2.2 ton to the acre. All fruit is hand harvested and kept very cool during the natural ferments.



Hudson Wine Brokers