



Le Bon 2023 Yarra Valley Pinot Noir

Winemaking:

Small batches were cold soaked for up to 4 days prior to 100% whole berry fermentation in open pot vessels. Hand plunging and some pigéage was utilised during ferment for controlled flavour and tannin extraction. Predominantly ferments were inoculated with Burgundian selection yeast strains, however, some batches fermented naturally. 9-months barrel maturation (60 %puncheon and 40% barriques) prior to bottling.

Winemaker's

Tasting Notes:

Aroma: Blueberries, raspberries and red cherry intensity on the nose, with a violet perfume lift and subtle hints of spice, clove and Chinese five spice.

Palate: Juicy red currant and cherry fruit flavours on the palate are complimented with cinamon spice, a fine tannin structure and supportive French oak. The finish of a vibrant line of acidity gives the wine great length.

