

1835 Bass River - Pinot Noir 2021



Style

A medium to dark cherry colour with a tinge of bright purple on the rim. The bouquet has red berries with some lush fruit-sweetness of red and blue berries, bright and lifted aromatics with some hints of savory spice while the palate is seductively flavoured and textured, svelte and gorgeous. Red fruits and subtle spices and silky fine tannins. Well balanced wine.

Source

Single vineyard - low yielding vines from the House and River Blocks. Soils comprise fine sand loams over cemented coffee rock. Vine age 23 & 16 years respectively with 2,500 plants per hectare. Cane pruned to achieve crop loads of 5.0–6.0 t/Ha.

Grapes

100% Pinot Noir – Selection of five (5) clones, including MV6, G5V15, 777, 114, Abel

Vinification

Grapes were hand-picked on 3 April 2021. Warm and constant growing season. This wine has approximately 15% carbonic fermentation contribution and the remainder as destemmed berries with extended cold soaking. The berries had 22 - 25 days skin contact then pressed into 15% new oak. Natural primary and malo-lactic fermentations. On completion of malo-lactic fermentation, the wines were sulphured in place, and matured on fine lees until blending. Only topping was conducted during this period.

Ageing

Eleven months in selected French forest barriques in our underground cellar. Blended and bottled on 24 February 2022, no fining.

1835 Pinot Noir – Previous Awards

Gold Medal – Gippsland Wine Show 2020

Silver medal – Royal Melbourne Wine Show 2018

Silver medal – Royal Brisbane Wine Show 2018

People Choice Award – Pinot Palooza Tokyo 2018

Finalist Wine of the Year – Wine State Magazine

Trophies – Best Red Wine & Best Wine of Show – Gippsland Wine Show 2017

Produced by Bass River – Gippsland

Bass River Vision: Estate Grown and Produced

Styles: Bass River specialise in grape varieties suited the cooler climate of Gippsland: Pinot Noir, Merlot Chardonnay, Riesling, Sauvignon Blanc and Pinot Gris.

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