



WOLF BLASS

MAKERS' PROJECT

PROJECT
PINOT NOIR

WINEMAKING PROCESS
EARLY PRESS

CHASING
SMOOTH FINISH

VINTAGE
2018

Makers' Project is a range that celebrates expertise and innovation in wine. It builds on Wolfgang Blass's original vision to create wines that taste great – wines people want to drink. These are wines our winemakers love to make, wines that highlight innovative quirks and winemaking processes that make them not only tasty, but fresh, original and exciting.

Makers' Project Pinot Noir was pressed from its skins early, before the end of fermentation. This technique results in a smooth, silky drop with a soft texture that's decadent and rich in flavour, and bursting with berry fruit characters.



WINE SPECIFICATIONS

VINEYARD REGION South Australia

VINTAGE CONDITIONS Good rainfall through winter was followed by a very dry spring and summer. Cold nights and mild days throughout summer and autumn extended ripening, maximising quality, aromatics, and varietal expression.

GRAPE VARIETY Pinot Noir

MATURATION Mostly held in stainless steel to retain freshness and vibrancy, with a small amount matured in French oak to add structure and complexity.

WINE ANALYSIS Alc/Vol: 14.0%
Acidity: 5.7 g/L
pH: 3.64

PEAK DRINKING Drink now while it's fresh and bright.

FOOD MATCH Delicious with Peking duck pancakes, or ricotta gnocchi with mushrooms.

WINEMAKER COMMENTS

COLOUR Bright cherry red.

NOSE Cherry, raspberry and plum, with hints of fragrant spice.

PALATE Smooth, silky and softly textured, the palate is decadent and rich in flavour, bursting with berry fruit characters.

Winemaker: Clare Dry