



**WINE NAME | VINTAGE** **Picardy Pinot Noir 2017**

**PRODUCER** Picardy (ALL ESTATE GROWN)

**WINEMAKERS** Father and son team, Bill and Dan Pannell

**REGION | SUB REGION** Pemberton, Western Australia

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**GRAPE VARIETIES** 100% Pinot Noir (Dijon clones; 114, 115, 777, droopy and D5V12. (Co-fermented)

**WINE TYPE** Dry Red **ALCOHOL LEVEL (%)** 13.0%

**WINE BODY** Medium bodied **CLOSURE** Natural Cork

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**VITICULTURE AND TERROIR** The Picardy site was specially selected in Pemberton for its high altitude and well drained gravely loam soils. This is cool climate viticulture at its best. The vines are planted on a north/westerly facing slope for maximum exposure to sunlight. Vine age at time of harvest is 24 years.

**VINIFICATION** The vines are dry grown, cane pruned and handpicked, which in turn encourages low yields. In the winery the grapes are 80% destemmed, 20% whole fermented in small open fermenters. The must is given around four days for pre-fermentation maceration and fermented using a range of yeasts. The fermentation takes around 21 days to complete. Post ferment the must is pressed using an airbag press and then settled for two weeks before being racked to barrel. In barrel full malo-lactic fermentation is carried out. This wine is then matured for 10 months on lees in new to four year old, small French oak barriques.

**BACKGROUND** Picardy is owned and operated by Bill, Sandra and Dan Pannell. Picardy was established by the family in 1993. Bill and Sandra were pioneers of the Margaret River region, establishing Moss Wood vineyard and winery in 1969. After selling Moss Wood in 1985, the Pannells had an interest in Volnay's Domaine de la Pousse d'Or, until the purchase of the property in Pemberton. Dan has grown up in the wine industry and in 1993 completed a Bachelors of Science (Oenology) at The University of Adelaide.

**TASTING NOTES** Fragrant summer strawberries, green peppercorn and black cherry on the nose. The palate is typically structured and fine, with masses of concentrated berry fruit that silkily drips off the sides of the palate. It is elegant and composed on entry, however it explodes on the mid palate in a burst of refreshing acidity and ripe silky fruit. The flavour swells in the mouth, before it gently tapers through the long finish. This is spicy and creamy at once; redolent with dusty exotic spice countered by poached strawberry, and wrapping up in a stemmy, olive tapenade finish. What a marvellous wine. This has the sweet/savoury balance sorted, and is perhaps the most complete estate pinot release to date. It somehow balances the sweet fruit I associate with Tassie, the dry phenolic structure and finesse that I associate with the Yarra, and of course the fine boned yet concentrated flavour profile that is endemic to Picardy.

**OPTIMUM DRINKING** Drink now to 2028

