

La Vue

Pinot Noir | 2022

VICTORIA



*Our modern, textural range of La Vue Wines has been created with beauty in mind. The gentle imagery on the label reflects the delicate, bespoke nature of each of these wines. Dry, crisp acidity combines with savoury tannins to form enchanting wines with a gentle nature.*

## TASTING NOTES

### **Colour**

Light, bright crimson.

### **Nose**

The aroma is enticing with intense plum, cherry and strawberry fruit with a hint of spicy oak.

### **Palate**

The fresh fruit momentum continues on the palate with vibrant plum and dark stone fruits finishing with some firm acid, beautiful tannins and integrated oak.

### **Best consumed**

Now - 2028

### **Food Recommendations**

A beautiful, medium bodied wine that loves duck and other game meats, medium intensity dishes like porcini mushroom risotto or soft cheese.

## WINEMAKING

### **Winemaking note**

The grapes for this Pinot Noir were picked and crushed during the cool of night to retain their varietal character, while modern winemaking techniques were employed throughout. Fermentation took place in sweeping arm red fermenters, giving the wine a denser, richer colour and allowing for gentle flavour extraction.

**Varietal composition** 100% Pinot Noir

**Alcohol** 13.0%

**Winemaker** Jo Nash



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