

WILD OATS



2010 PINOT NOIR

Varietals: Pinot Noir
Region: Heathcote and Yarra Valley, Victoria

Like Bob Oatley's yacht, Wild Oats wines are a modern take on a time-honoured tradition – fine wines made from traditional grape varieties in a contemporary style. They're enjoyed at parties, bars, restaurants and some of the most discerning social scenes by those who love vibrant, easy to drink wines that will impress family and friends.

Refined in structure and texture, detailed and generous in personality, and served in the slickest of bright, fashionable packaging – Wild Oats wines set the scene for every enjoyable occasion

Our newest addition to the portfolio, Wild Oats Pinot Noir is ideal for the refined red wine lover. Lighter in weight than Shiraz and Cabernet but with all the complexity we've come to expect from Victorian Pinot Noir, this is the perfect wine for Peking Duck, game sausages or spring lamb.

Wild Oats Pinot Noir is soft and supple with wild cherry-berry fruits and velvety tannins

Winemaking notes:

Wild Oats Pinot Noir's regional home is Victoria as this state provides some of the most consistent, high quality, good value, early drinking examples of the variety. Select parcels from a range of vineyards and regions are picked when ripe and generous in fruit flavour, crushed and fermented with a range of yeasts over a short, cool maceration, with little time on skins. This gives us a fruitful, soft wine with less firmness than many examples, requiring little acid adjustment and making it a terrific wine to release and enjoy whilst young, fresh and fruity.

Vital Statistics:

Alc/vol: 13.0%
RS: 4.21 g/L
pH: 3.49
T/A: 6.12 g/L
Closure: Stelvin Lux + screw cap

ROBERT OATLEY
VINEYARDS