

TERRA FELIX

MORNINGTON PENINSULA

PINOT NOIR

2018



AWARDS

95 points – Wine Showcase Magazine

COLOUR

Bright dark cherry red.

NOSE

Powerful and aromatic with a mix of spiced fruit and florals.

PALATE

Classic Pinot Noir showing plush and rich dark cherry fruit with big flavours balanced beautifully with firm tannins. It has length that opens the way for fruit spices and vanillin oak that linger on the aftertaste. Lovely middle palate concentration with mouth coating tannins that give structure and length. A fresh and vibrant wine.

WINEMAKING

The grapes were harvested on March 15 once balance between fruit flavour, tannin ripeness and natural acidity had been achieved. The grapes were gently crushed into open fermenters and hand plunged throughout fermentation to allow the expression of varietal and regional characteristics. The wine had skin contact for 16 days. It was then pressed off the skins and aged in premium oak barriques, 15% New, 85% 3-8 years, for 11 months before benign carefully blended, gently filtered and bottled.

VINTAGE REPORT

A wet winter delayed budburst creating a typical cool climate growing season. Vine balance and an even ripening period delivered grapes with exceptional flavour, structure and fineness.

QUICK NOTES

VINTAGE 2018

WINEMAKERS Paringa Estate

GRAPE VARIETY 100% Pinot Noir

GROWING AREA Red Hill, Vic

ALC %/VOL 13.4 % v/v

TITRATABLE ACIDITY 5.4 g/l

PH 3.59

CELLAR POTENTIAL 9 years

OAK French for 11 months



TERRA FELIX

莫宁顿半岛黑皮诺

2018



奖项

95分葡萄酒展杂志

颜色

明亮的深樱桃红色

气味

混合香料水果和花香，功能强大而芳香。

口感

带有经典黑皮诺口感，呈现浓郁的黑樱桃果香，单宁强劲，口感光滑，丰富。这款酒有悠长的味道，所以其余味中的水果香料和香草橡木味道有很好的体现。其中带有令人喜欢的浓郁中味，具有口感的丹宁带来了悠长的味道和构成了红酒的结构。是一款新鲜而充满活力的葡萄酒。

葡萄酒酿造

葡萄于3月15日收获，收获的果实的风味，单宁成熟度和天然酸度之间达到了平衡。在收获后将葡萄轻轻碾碎到开放式发酵罐中，并在整个发酵过程中手工翻动果汁，以表达出其品种和区域特征。该酒与葡萄皮接触了16天。然后将葡萄皮取出，并在优质橡木桶中陈化11个月（15%的葡萄酒在新橡木桶，85%的葡萄酒在3-8年优质橡木桶），然后再仔细的混合，轻轻过滤并装瓶。

年份笔记

潮湿的冬天让葡萄萌芽比较缓慢，从而形成了典型的凉爽气候生长季节。葡萄的平衡和成熟期使葡萄具有独特的风味，结构和细度。

QUICK NOTES

年份 2018

品种成分 100%黑比诺

产区 维多利亚 红山

酒精度 13.4 % v/v

窖藏潜力 9年

橡木桶 在20%的新法国橡木桶和80%3-8年的500升法国橡木桶中熟成11个月

