



MAKERS' PROJECT

RESERVE PROJECT PINOT THREE

WINEMAKING PROCESS

PARTIAL WHOLE BERRY FERMENTATION

REGION ADELAIDE HILLS

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 Three is a nod to the Wolf Blass tradition of blending to make a wine that's better than the sum of its parts. Pinot Noir, fermented with a portion of whole berries, was blended with Pinot Gris and Pinot Meunier to create a bright, fresh wine with pure fruit and subtle yet distinct spice characters that will leave you wanting more.



WINE SPECIFICATIONS

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 Pinot Gris Pinot Meunier
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: 5.8 g/L pH: 3.60
PEAK DRINKING	Great while young, fresh and bright, or will develop more complexity with a short stint in the cellar.
FOOD MATCH	Delicious with sesame crusted tuna tataki, or slow roasted pork belly.

WINEMAKER COMMENTS

COLOUR Cherry red with purple hues.

NOSE	Raspberry and red cherry, with hints of smoky earthiness.
PALATE	Bright and fresh, with pure fruit flavours and a soft, approachable palate. Pinot Noir provides juiciness, fine structure and cherry fruit, Pinot Gris adds heady spice and texture, and Pinot Meunier gives palate depth and dark fruit flavours. An innovative blend of Pinots that meld together harmoniously to produce a unique and captivating wine.

Winemaker: Clare Dry