**2018 Layla Pinot noir**

In 2018, the grapes were harvested on February 28 after perfect flowering and fruit set over spring. The grapes were destemmed and then cold soaked for about 4 days before allowing the must to heat up and naturally start fermentation. In order to extract only silky tannins, the fermenting must was punched down once a day for 10 days. Half of the wine underwent malolactic fermentation in barrel with about 10% new oak. The remaining 50% completed malolactic fermentation in tank prior to ageing in stainless steel. After a careful barrel selection, the two different batches of wine were blended before bottling in December 2018.

The wine is lightly coloured with garnet and ruby hues. Aromas of macerated strawberry, cherry and raspberry with a hint of toast and clove spice from the oak. The palate is well balanced, showing bright red fruits with subtle toasty oak notes supporting the wine and seamlessly integrating with the fruit. Tannins are silky smooth and weave the palate together producing a wine that is fruit forward, complex and long.

The wine is drinking exquisitely now, and it will continue to improve with time in bottle for up to 7 years from vintage.

A simple yet perfect food match for this wine would be hot pan seared kangaroo fillet with roasted root vegetables.

TECH SPECS

Alcohol: 13.1%

pH: 3.70

TA: 5.81 g/L

Dozen Produced: 1,860