

Shoofly

PINOT NOIR

2012

VICTORIA



VARIETALS	Pinot Noir
REGION	Yarra Valley, Victoria
MATURATION	11 months, second-use oak
ANALYSIS	13.5% alc/vol TA: 5.9 pH: 3.6



WINEMAKING

The fruit for the premiere release of Shoofly's Pinot Noir was hand harvested from the Coombe Farm vineyard in Yarra Valley. Most of the fruit was destemmed with about half being included as whole bunches. The grapes then underwent a 24-hour cold soak prior to fermentation. Regular pump overs were performed 3-4 times daily to ensure supple tannins and the ferment temperature, 75°F, allowed for the preservation of fruit flavors. The wine was matured on the primary lees for eleven months prior to bottling.

TASTING NOTES

When it comes to Pinot, Shoofly is convinced the best wines are coming from their eastern neighbors in the Yarra Valley. It's easy to see why - this wine shows the purity of fruit that is so easily lost with this fickle variety. The aromas and flavors mirror one another with light cherry, spicy floral notes and hints of vanilla. The silky texture envelops the palate while the balanced flavors welcomingly linger on the finish.

CRITICAL ACCLAIM

-  93 pts James Halliday's Australian Wine Companion
- 90 pts Stephen Tanzer's International Wine Cellar

ABOUT SHOOFLY

Australians are serious about keeping their cool. They may look relaxed as they casually shoo away the incessantly buzzing flies, but the message is clear - nothing's going to get them down! They tend to take life's challenges in stride and simply get on with the job at hand. Like making wines with some oomph and stuffing, the sort you'd just as likely tuck into with your midweek pasta and take to a fancy dinner party on the weekend. That said, they take their winemaking pretty seriously, and it shows with Shoofly's collection of robust, full-of-flavor wines. Crafted from hand-selected vineyard sites that are rich in character and demonstrate true varietal pedigree, these are wines that show Australia at its best.