

# Shoofly

PINOT NOIR

2014

VICTORIA



VARIETALS	Pinot Noir
REGION	Victoria
MATURATION	9 months, second-use oak
ANALYSIS	13.5% alc/vol   TA: 6.0   pH: 3.6



## WINEMAKING

The fruit for Shoofly Pinot Noir was hand-picked from vineyards in the cool climate regions of Yarra and King Valleys in Victoria. 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 nine months prior to bottling.

## TASTING NOTES

The 2014 Pinot is bright violet-red in color and shows the purity of fruit that is so easily lost with this fickle variety. The aromatics are dominated by lifted, bright cherry and raspberry notes and subtler nutty oak characters. The medium body palate reveals ripe, red fruits framed by mocha notes and balanced oak. The silky texture envelops the palate while the balanced flavors welcomingly linger on the finish.

## CRITICAL ACCLAIM



90 pts James Halliday's Australian Wine Companion

87 pts Wine Spectator

87 pts Wine Enthusiast

## 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.