

# 1835 Bass River - Pinot Noir 2023



## Style

A medium red cherry colour with a tinge of brightness on the rim. The bouquet has purity of red cherry, roses, rosehip, spice, light touch of blood orange medium bodied. Red fruits and subtle warming spices and silky fine tannins with extend length. A well balanced wine.

## Source

Single vineyard - low yielding vines from the House and River Blocks. Soils comprise fine sand loams over cemented coffee rock. Vine age 25 & 18 years respectively with 2,500 plants per hectare. Cane pruned to achieve crop loads of 5.0–6.0 t/Ha.

## Grapes

100% Pinot Noir – Selection of five (5) clones, including MV6, G5V15, 777, 114, Abel

## Vinification

Grapes were hand-picked in late April 2023. Very low yielding year due to cool to cold late spring and very late autumn. The grapes were destemmed with extended cold soaking. The berries had 20 - 22 days of skin contact then pressed into new and used oak. Natural primary and malo-lactic fermentations. On completion of malo-lactic fermentation, the wines were sulphured in place, and matured on fine lees until blending. Only topping was conducted during this period. This wine has approximately 20% carbonic fermentation component.

## Ageing

Eleven months in selected French forest barriques in our underground cellar. Blended and bottled on 22 February 2024, no fining.

## 1835 Pinot Noir – Previous Awards

95 Points Halliday Companion 2024

Platinum Medal – Japan Wine Challenge

Gold Medal – Gippsland Wine Show 2021 & 2020

Silver medal – Royal Melbourne Wine Show 2018

Silver medal – Royal Brisbane Wine Show 2018

People Choice Award – Pinot Palooza Tokyo 2018

Finalist Wine of the Year – Wine State Magazine

**Trophies** – Best Red Wine & Best Wine of Show, Gold Medal – Gippsland Wine Show 2017

**Produced by Bass River – Gippsland**

**Bass River Vision:** Estate Grown and Produced

**Styles:** Bass River specialise in grape varieties suited the cooler climate of Gippsland: Pinot Noir, Merlot Chardonnay, Riesling, Sauvignon Blanc and Pinot Gris.

**Winemaker:** Frank Butera

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