

# MARNONG

ESTATE



2023

## PINOT NOIR SHIRAZ

Our Estate Range aims to showcase the regional typicity of SUNBURY, offering wines that are FRESH, fragrant, accessible, and intriguing, with a MEDIUM WEIGHT.

### WINEMAKER'S NOTES

Handpicked fruit was destemmed with as many whole berries retained as possible. Cold soaked for 3 days prior to fermentation and then fermented at warm temperatures for a total of 11 days on skins for the Shiraz and 15 days on skins for the Pinot Noir. The wine was gently pressed to 100% neutral puncheons for maturation as separate varieties where it remained for 11 months prior to blending, gentle fining and filtration prior to bottling.

### TASTING NOTES

A medium bodied and spice driven Pinot Noir Shiraz blend. Lifted white pepper and raspberry fruit aromas lead into a juicy and refreshing palate of fresh raspberry, black cherry and baking spices.

### COUNTRY

Australia

### VINEYARD REGION

Sunbury, Victoria

### GRAPE VARIETY

Pinot Noir 60% Shiraz 40%

### WINE ANALYSIS

Alc: 12.8%, Titratable Acidity: 6.3 g/L, pH 3.43

### PEAK DRINKING

2024-2025

### VITICULTURALIST

Carl Duncan

### WINEMAKER

Mark O'Callaghan

