



PINOT NOIR

QUICK FACTS

- Although Pinot Noir was one of the earliest vines brought to Australia, Australian winemakers have only produced it in commercial quantities since the 1970s when they began to find ideal sites for the temperamental vines.
- Pinot Noir is one of the hardest grapes to grow and requires extra attention in the vineyard and the winery. But winemakers persevere because its sensitive nature also means it's able to express terroir and produce authentically Australian interpretations.
- Pinot Noir grows best in Australia's coolest wine regions, producing elegant and restrained light-bodied to medium-bodied wines.
- As well as producing single-varietal still wine, Pinot Noir is one of the three grape varieties used in traditional method sparkling wine.
- Around half of Pinot Noir grown in Australia is used in sparkling styles.
- Pinot Noir thrives in Australia's cool climate regions where elevation or proximity to the ocean's cooling breezes moderate temperatures, resulting in conditions ideally suited to the variety.

TOTAL PINOT NOIR PLANTINGS

4,948ha

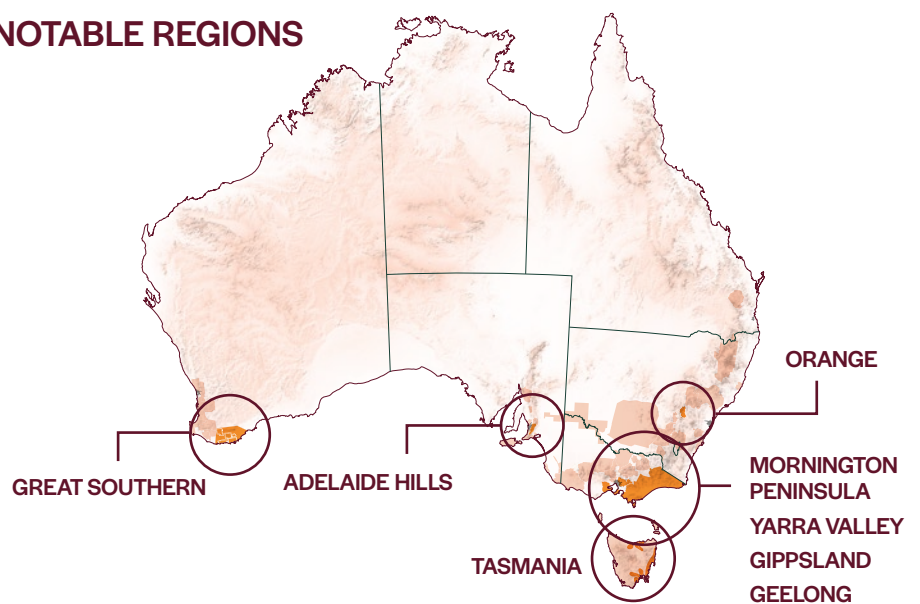
% PINOT NOIR OF ALL GRAPES

3.7%

CELLARING POTENTIAL

5–10 years

NOTABLE REGIONS



TASTING NOTES

- Pinot Noir is an expressive grape, producing a wide variety of styles that express terroir more than most – from intense yet refined Tasmanian Pinot Noir to the succulent examples of the Mornington Peninsula and the bright red fruited wines of the Yarra Valley.
- The challenges of growing and making Pinot Noir mean the most successful wines are inherently premium in style and quality, characterised by subtlety and finesse.
- In general top Pinot Noir from Australia is light-bodied to medium-bodied and restrained in nature. When it's young, Australian Pinot Noir has fine cherry, red berry and herbal notes.
- With maturity, some Australian Pinot Noir will develop classic earthy or 'forest floor' savoury characters, adding extra dimensions to the wines.

