

PIKE & JOYCE
ADELAIDE HILLS



2016 PINOT NOIR “W.J.J.” Reserve

Colour: Med to deep red.

Aroma: Very attractive aromas of ripe, dark cherry and strawberry fruit along with some complex foresty notes and a swirl of charry French oak.

Palate: The palate has layers of ripe, dark cherry and strawberry compote plus some savoury/gamey flavours. All these are enhanced by subtle oak, fine tannins and well balanced acidity that adds length and backbone to the finish. Delicious.

Summary: The 5th WJJ Reserve Pinot Noir we have produced and we think it is one of our best so far. Although enjoyable now, we reckon 3-6 + years in the cellar will see the wine evolve into a gorgeously complex Lenswood Pinot Noir. Delicious with Peking Duck.

TECHNICAL NOTES:

Analysis: 13.0% Alc/Vol; 3.49 pH; 6.00 g/L TA.

100% Adelaide Hills fruit. Estate grown single vineyard wine.

Aged in French oak 228L barrels for 12 months.

Closure: Screwcap. 200 x 6p made.