

Tasting Notes



THE
PATRIARCH

JT The Patriarch anthology features specially chosen wine parcels from Australia's most renowned premium regions. The collection is a true reflection of our patriarch, John Toohey's preferred wine styles showing sophistication and finesse.

JT THE PATRIARCH NV PINOT NOIR CHARDONNAY



- BLEND:** 65% Pinot Noir 35% Chardonnay
- REGION:** Orange, NSW
- HARVEST:** Chardonnay 31 January 2018; Pinot Noir 1st February 2018
- WINEMAKING:** Being quite a warm year in the Orange region, the fruit came off very early in the season. Both parcels of fruit were hand-picked & whole bunch pressed. Juice was settled for 24 hours, then lightly racked off heavy yeast lees. Then fermented at cool temperatures to ensure a slow even fermentation. Post ferment Chardonnay was used to top the Pinot Noir tank along with a light racking off the heaviest yeast lees. Tank was then stirred weekly for 6 months to ensure good lees contact & extraction. Secondary fermentation took place in tank using the Charmat method, post-secondary ferment 10g/L dosage, filtered & bottled.
- WINEMAKER:** Debbie Lauritz
- APPEARANCE:** Faint salmon hue
- AROMA:** Aromas of strawberries & cream, granny smith apple & citrus notes.
- PALATE:** Well weighted palate with strawberry & citrus flavours, lovely creamy texture with notes of brioche; crisp zesty acidity & palate drive, highlighted by a nice bubbly mousse
- CELLAR:** Drink now wine, but could cellar for up to 5 years
- SERVE WITH:** On its own as an aperitif, or with smoked salmon canapés, oysters & prawns.
- ALCOHOL:** 12.50% 7.2SD