

Take it to the Grave

Take It To The Grave 2018 Pinot Noir

Region: 100% Adelaide Hills
Grape Variety: 100% Pinot Noir
Winemaker: Corey Ryan
Alcohol: 13.5%

Summary: Take it to the Grave is a joint venture between Nicholas Crampton and South Australian wine grower Jim Zerella created to deliver interesting and rewarding wines whilst challenging a few established rules and preconceptions. The Take it to the Grave Pinot Noir takes on one of the wine world's most entrenched rules – that it is impossible to make high quality, varietally expressive but affordable Pinot Noir.

Winemaking: Sourced from a number of vineyards within the Adelaide Hills across a number of micro climates – providing a good blend of expressive fruit, structure and high note aromatics. Primarily machine picked before vinification in a combination of small and large open fermenters. The majority of the blend is matured in stainless steel with a component aged in new and one year old French oak.

2018 Vintage: the winter of 2017 was very mild and without any rain at all until the month of June with soils replenished for the pending growing season. The mild conditions continued through Spring and Summer with very little rain but also without significant heat periods. The ripening was even throughout most of the South Australia delivering very high quality with bright fruit flavours and good natural acidity.

Tasting Note: Blood red in colour with a lifted and varietal nose of wild strawberries, ripe plums and cherries. The palate is rich and expressive with supple cherry and red berried fruit, a beautifully lush mouth-feel matched by fine tannins and soft acidity that provide structure and length.

