



PATINA

2017 Pinot Noir

Patina is a family-owned estate nestled in the rich volcanic slopes of Mt Canobolas near Orange, New South Wales. Owner and winemaker, Gerald Naef, blends science and technology with age-old tradition to create complex flavours forged by the elements of nature. His Patina Wine represents the complexity and elegance of cool climate wine defined by nature and his personal signature.



Variety: Pinot Noir

Region: Orange, NSW Central Highlands

Winemaker: Gerald Naef

Winemaking: The grapes were picked at 3.4 pH with roughly one third of the grapes whole bunch, carbonic macerated for 14 days before crushing. Fermented to dry, the must was then basket pressed and transferred to oak barrels. This wine was matured for 18 months in seasoned French oak barrels adding character and structure to the palate. Alc/Vol: 13.1%.

Colour: Bright brick red.

Aroma: This fragrant Pinot Noir displays varietal aromas of dark cherry, cedar and smokey hints.

Palate: The palate is enticingly rich with ripe dark berry and cherry interlaced with fine tannins.

Bucket list: Goes well with a beautiful sunset and it's a great accompaniment to chicken, lamb, pork and pasta.

Cellaring: This wine is drinking well now and should continue to show favourable development for many years, at least another ten. Expect to see some spice and savoury characters after several years' of bottle ageing.