




GIACONDA

Estate Vineyard Pinot Noir

www.giaconda.com.au

VARIETALS	100% Pinot Noir
VINTAGE	2018
REGION	Beechworth, Victoria, Australia
TECHNICAL DATA	Alcohol 13.5%
APPEARANCE	Magenta dye and blood red.
NOSE	Both red and black fruits play a part here; high toned, spicy notes jostle with a fragrant oak lift, balanced by roasted beetroot and blood plums.
PALATE	Simply seductive on the palate, rounded, spicy, elegant and yet so powerful. The tannins are a masterclass in perfection, present yet discretely playing in the background whilst the fruit stands front of stage. A wine that is truly complete.
AGEING	Aged in French Oak for almost 2 years and stored underground in a granite maturation cave.
PAIRING	Lamb, grilled meat, duck and other game birds are the recommended pairings.
READINESS FOR DRINKING	Drink now or keep from 7 to 20 years.
RATINGS	4.1  ★★★★★ vivino
ORDER CODE	AU173