

## MRS Q

### 2021 ADELAIDE HILLS PINOT NOIR

Take a deep breath, close your eyes and visualize Mrs Q ..... Intriguing, bubbly, selfless and enticing with a soft quirky laugh echoing across a moonlit room, Mrs Q approaches, carrying her precious collection of indulgent luscious wines. The better half of Johnny Q and mother to 3 Treasures invites you to share a glass. Enjoy life with Mrs Q.

#### Winemaking and Viticulture

The fruit was sourced from Adelaide Hill growers in the Woodside district. The fruit was harvested during the cool early hours of the morning to ensure fruit flavour characteristics were retained. The grapes were picked into small bins and immediately transported to the winery. Once received the grapes were then de-stemmed and chilled to 4°C to protect from oxidation. A portion of the juice is cold soaked for 4 to 6 days to maximise colour and flavour. Using specialized yeast for Pinot Noir in stainless steel tanks a warm to hot fermentation followed. Then the wine is pressed and settled also encouraged is a secondary malo lactic fermentation. The wine is then filled in a combination of 1 and 2 year old French oak hogshead barrels for maturation prior to bottling.

#### Tasting Comments

Light to medium garnet with a bright and vibrant clarity. Fragrant with red cherry, orange peel, rosemary and five spice. Some savoury character with light gamey notes and a hint of grilled nuts. Medium bodied with flavours of ripe cherry along with subtle savoury characters. On the palate a Soft and silky structure with varietal strawberry caressing the long and gentle finish adding with complexity the subtle oak characters of cinnamon and cedar. Serve with succulent roast duck with orange. Drink Now or cellar up to five years for further complexity.



#### Vintage Information

**VARIETY:** Pinot Noir

**HARVEST DATE:** March 2021

**REGION:** Adelaide Hills

**ALCOHOL:** 13.5%v/v

**TOTAL ACIDITY:** 6.1g/l

**PH (UNITS):** 3.58

**WINEMAKER:** John Quarisa aka 'Johnny Q'