

EKIN Wine Co.



2023 Langhorne Creek Sparkling Pinot Noir

Region: Langhorne Creek, South Australia

Colour: Pale Salmon

Aroma: Red apple, white strawberry, yellow nectarine and grapefruit rind.

Palate: Zippy sherbet like acidity, bringing with it flavours of Turkish Delight, rhubarb and dehydrated orange.

VITICULTURE

Variety: Pinot Noir.

Clone: MV6.

Vine Density: 2,600 vine per ha.

Elevation: 10 meters above sea level.

Vine Age: 27 years.

Soil Type: Deep, alluvial sandy loam. Red in colour.

Irrigation: Daily monitored drip irrigation.

Harvesting: Machine picked in the cool of the night.

WINEMAKING

Fruit goes straight from vineyard to the winery to be processed quickly. Gently pressed, capturing the beautiful natural salmon colour that Pinot Noir offers..

Cold settled with minimal fining before inoculation.

Fermented low and slow, temperature held at 13 degrees throughout fermentation.

Fermented dry before being chilled to lock in flavor.

Held in tank for approximately 6 months before being prepared for bottle. Dosage 5.5 g/L

Bottled with minimal finings.

FOOD MATCHES

Celebrate in style with fresh oysters or lobster thermidor.

Salmon sushi or sashimi platter.

Alc / Vol 10.9% pH 3.4 - TA 6.5 - Picked 02.03.22 - VEGAN FRIENDLY

