



TECHNICAL SHEET

Fincher & Co. The Show of Hands

Pinot Noir, 2018



Variety/Varieties

Pinot Noir

Grapegrowers

Wilde Vineyards Ltd

Harvest Dates

Mid April

Vineyard Sites

Claim 431

Climate

Pseudo-mediterranean

Soil

Sachists and silt loam

Vine Management

VSP

Serving Temp

14 °C

Cellaring Potential

5 years

Alcohol

13%

Residual Sugar

0 g/l

pH

3.55

Total Acidity

6.5 g/l

Wine Making

Hand picked and 20% whole bunch - 2-3 week fermentation - light press to French oak and left to relax through to Jan - then blended for bottling.

Palate

Layers of bright red fruit, wild thyme, and chalky earthiness on the palate with supple but assertive tannins and a textural finish.

Colour/Appearance

Pale Ruby

Aroma/Bouquet

Aromas of rose petals, ripe cherry and cedar.

Food Pairing

Roast chicken or guinea fowl. Pigeon. Rack of lamb, served pink. Rare fillet steak and carpaccio. Beef Wellington. Roast pork with herbs and fennel. Chicken or turkey sausages. Calves liver, sweetbreads. Dishes with morels and other wild mushrooms. Mushroom risotto. Roast or grilled lobster.