



BRESS

Bress 2018 Pinot Noir

Bress...What's In A Name?

Whilst living and Winemaking in the Yarra Valley, I discovered the joys of both breeding and showing chickens. This passion led me to visit Eastern France in 1996 to witness first hand the traditional methods of breeding 'Poulet de Bresse'. I dedicate our wines to these famous chickens of France and what they represent - artisan production using traditional, age old methods.

The Vineyards

This Pinot Noir was grown in the appellations of Macedon, the Yarra Valley and a 42 year old vineyard situated at Faraday, 6 kilometres from Bress. The Yarra vineyard, Manfield is 40 years old and is situated at Panton Hill. The vineyard is planted to the MV6 clone which is much prized by Bress for its ability to produce full flavoured fruit across a range of viticultural sites including the Faraday vineyard. The Macedon vineyard, Chanter's Ridge is planted to D5V12 clone, producing a very fragrant, light to medium weighted Pinot Noir. All the vineyards are trellised to the vertical shoot positioned system.

Winemaking

Our winemaking belief is that good fruit should be treated gently and with minimal intervention. The Bress 2018 Silver Pinot Noir was treated in this manner. Our Bress style is invariably whole bunch dominant at an average of 60%. A combination of whole bunch and gently crushed fruit fermentations occurred in open fermenters. Fermentation was slow and was conducted by indigenous yeast strains. Pumping over and hand plunging occurred three times a day. Post pressing, the wine was transferred to French oak hogsheads for malolactic fermentation and subsequent oak maturation for 9 months. Prior to bottling the wine was transferred to tank and allowed to settle then gently filtered prior to bottling.



Adam P Marks BRESS Founder & Winemaker

Winemaker Specifics

Colour: Youthful, vibrant and mid garnet

Aroma: The wine offers a complex array of fruit aromas of plum, dark red fruits and forest floor. The oak aromas are of char and spice

Palate: This Pinot Noir has fruit flavours of dark red fruits and forest floor. The oak characters are integrated into the wine and add a savoury richness.

Ageing: Whilst enjoyable now, this wine will reward careful cellaring for up to 6 years.

The vintage: 2018 was a lovely even growing season, yielding fruit with excellent sugar, acid and flavour balance.

Food friends: Whilst a perfectly delicious wine on it's own, when we're not drinking Bress Cider over a pork spit roast, we're drinking this Silver Pinot. It is also an excellent partner marinated chicken thigh fillets, perfectly charred over the grill.

