

## `Farrside` Geelong Pinot Noir 2015

Geelong, Victoria, Australia



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Gary and Nick Farr</b>
Closure	<b>Natural Cork</b>
ABV	<b>14%</b>
Bottle Sizes	<b>75cl</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

### PRODUCER

Based in Geelong, around 80 kilometres southwest of Melbourne, Gary Farr and his son Nick make small quantities of single vineyard Pinot Noir and Chardonnay that rank among Australia's best. Gary has been making wine since the early 1980s in Australia (at Bannockburn) and Burgundy (10 vintages at Domaine Dujac). Not simply following in his father's footsteps, Nick has also carved out a stellar reputation of his own and was named Winemaker of the Year by Gourmet Traveller Wine in 2020. They work with multiple sites in the region that encompass a range of aspects and soil types, including loam, limestone and both red and black volcanic soils. This variation, together with a light touch in the cellar, lends itself to elegant wines of great complexity.

### VINEYARDS

A variety of viticultural techniques are used at By Farr, from cover cropping and mulching to eliminate herbicides and conserve moisture, to only using organic sprays. This wine is from a selection of the newer plantings which are on the most northerly side of the vineyard. Soils are black volcanic soil over limestone. The vines run east to west to shade the fruit from over exposure and are a mixture of 114, 115, 777, 667 and MV6 clones. This vineyard is picked 10 to 12 days after all others. The darker soils and cooler growing conditions produce a chunky, edgy wine.

### VINTAGE

In 2015, the overall season was quite balanced in terms of temperature and rainfall. By mid to late January the vines looked great and after much canopy maintenance they were in perfect balance. An early February summer storm finished the season off nicely and fulfilled the season's potential. The texture and structure of the 2015 wines can be accredited to the mild to cool weather experienced during February.

### VINIFICATION

The fruit was hand picked and sorted in the vineyard, then fermented in a stainless steel open top fermenter. 50% of the fruit was destemmed before a four day cold soak and then fermented dry in 12 days by using natural yeast. Pigeage occurred two to three times a day depending on the amount of extraction required. The wine was then placed in 50% new Allier Damy barrels by gravity. It was racked after malolactic fermentation, then again at 18 months, before bottling.

### TASTING NOTES

A very firm structure with more savoury components than the other two pinots from By Farr. With a balanced array of red and black fruits, it is fresh and edgy. Deep meaty, spicy and mineral flavours continue to evolve thanks to the character of the vineyards. A firm yet delicate wine with a long and textured finish.