

By Farr,  
**`Farrside` Geelong Pinot Noir 2016**  
Geelong, Victoria, Australia



Grape Varieties	<b>100% Pinot Noir</b>
Winemaker	<b>Gary and Nick Farr</b>
Closure	<b>Natural Cork</b>
ABV	<b>13.5%</b>
Residual Sugar	<b>0.7g/L</b>
Acidity	<b>6.7g/L</b>
Wine pH	<b>3.45</b>
Notes	<b>Sustainable, Vegetarian, Vegan</b>

## PRODUCER

Winemakers Gary Farr and son Nick are behind By Farr. Gary has made wine in Australia (at Bannockburn) and Burgundy (he worked 10 vintages at Domaine Dujac) since the early 1980s. Today, from 33 acres in Geelong, 80 kilometres southwest of Melbourne, they make small quantities of single vineyard Pinot Noir and Chardonnay that rank with Australia's best.

## 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

Bud burst was relatively early, followed by a dry, mild spring that delivered the earliest start to flowering on record. Perfectly timed rainfall in late January gave the vineyard a much needed freshen up prior to picking. Harvest began very early with ideal flavours developing rapidly, crops were well-balanced and the berries had intense flavour and good natural acidity.

## VINIFICATION

The fruit was hand picked and sorted in the vineyard. 50% of the fruit was destemmed before a four day cold soak prior to open top stainless steel fermentation over 12 days using natural yeasts. Pigeage occurred two to three times a day depending on the amount of extraction required. The wine was then transferred to 50% new Allier Damy barrels by gravity where it was racked twice: firstly after malolactic fermentation and again after 18 months prior to bottling.

## TASTING NOTES

This wine has a very firm structure with more savoury components than the other two Pinots from By Farr. It has a balanced array of red and black fruit and is both fresh and edgy. Deep meaty, spicy and mineral notes continue to evolve thanks to the character of the vineyards. This is a firm yet delicate wine with a long, textured finish.

## AWARDS

100 Best Australian Wines 2019/20, Matthew Jukes Best 100