



Grape Varieties	100% Pinot Noir
Winemaker	Gary and Nick Farr
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.7g/L
Acidity	7.1g/L
Wine pH	3.51
Notes	Vegetarian, Vegan

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

The fruit for this wine is sourced from densely planted Pinot Noir vines in the exposed Côte Vineyard. These hillsides facing North, North East and East will be the backbone of the Farr dynasty for decades to come. The North côte is reddish brown loam with buckshot stones across the surface. The most exposed of the three côtes, it is harvested last because of the large amount of clay, holding valuable moisture for longer than the other slopes. The North East côte is a continuation of buckshot until the soil becomes black and lined with limestone moving towards the bottom of the rows and a depression that divides limestone from sandstone. At the highest point of the vineyard, there are small amounts of sandstone in the grey sandy loam. The East côte is divided through the centre of the slope by a rise. Black volcanic soil with fragmented limestone in one direction and grey loam with buckshot stones in the other direction. As the East côte has the least amount of clay and tends to retain less water, it is harvested first, even though it is the coolest of the sites.

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, with between 40 - 50% of the fruit being destemmed and cold soaked for four days. Only natural yeast was used during fermentation, which lasted around 19 days. Pigeage was carried out two to three times a day before the wine was placed in 50 - 60% new Allier barrels by gravity. Racked by gas after secondary fermentation, the wine was aged for 18 months before a final racking prior to bottling.

TASTING NOTES

Intensely perfumed on the nose with aromas of red fruit and savoury forest floor. The palate is smooth, with fine tannins and an abundance of fruit complemented by an elegant, savoury power on the lengthy, layered finish.