

By Farr,
`Sangreal` Geelong Pinot Noir 2023
Geelong, Victoria, Australia



Grape Varieties	100% Pinot Noir
Winemaker	Nick Farr
Closure	Natural Cork
ABV	14%
Residual Sugar	0.5g/L
Acidity	6.6g/L
Wine pH	3.5
Notes	Vegetarian, Vegan, Practising Organic

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

The Sangreal vineyard is the oldest planting (1994) on a north-facing slope which has red ironstone colouring on the surface and a limestone base. This site is unlike their other vineyards, which are mostly black volcanic soil with heavy amounts of limestone on the surface. The vines run north to south, gaining full sun exposure throughout the day, resulting in perfectly ripened grapes. The Pinot Noir clones originally planted in the vineyard were Côte-d'Or origin 114 and 115, which produce wines with good potential for ageing. However, these clones are believed to have mutated over time to create the unique 'Sangreal' clone.

VINTAGE

The 2023 vintage was the fourth consecutive wet winter into spring. This resulted in severe disease pressure and constant canopy management was required until late December. However, as these weather patterns have been present for multiple vintages in a row, the vineyard team was well equipped to handle the challenges. By the end of the season, long warm days arrived. This final stage of ripening developed super fine flavours driven by high acidity.

VINIFICATION

Fruit was hand harvested and sorted, prior to cold soaking for four days before spontaneous fermentation took place in a five tonne oak open top fermenter, using between 60-70% whole bunches. Fermentation lasted for 7-9 days before the fruit was pressed off the skins. Malolactic fermentation was encouraged before the wine was racked off the lees and aged for a period of 18 months in 60% new oak. No fining or filtering took place prior to bottling.

TASTING NOTES

The Sangreal Pinot Noir is the flagship wine for By Farr, perfectly expressing its unique site and Pinot Noir clones. The nose is full of delicate notes of black cherries and ripe plum married with brown spice from cloves, mace and a touch of cardamom. These aromas continue onto the palate where a touch of mushroom is starting to develop. These fruit characteristics are balanced by bright acidity. It is richly textured, owing to the prolonged oak ageing.