

# 6Ft6



## PINOT NOIR 2020

AN EXOTIC, PERFUMED AND ALLURING LIGHT RED.

### TASTING NOTE

A graceful and elegant cool climate pinot noir, a vibrant and easy drinking drop. Cherries and liquorice spice are prominent aromatics, combined with a slight hint of dusty spices. Tannins are very fine textured that add depth and viscosity on the palate.

### VINTAGE 2020

With a later flowering in 2019 due to a cooler than average spring, the 2020 vintage was always going to be slow to start. The poor flowering conditions also contributed to a lower number of bunches and smaller berries. This held true throughout the season, with very low yields that were spread throughout all varieties. A slight hit of rain in January also caused some pressures. However preventative action in the vineyard really helped us protect our crop. The overall result is a really low yielding year. ‘Quality over quantity’ sums up vintage 2020, the quality of the fruit and wine is exceptional.

### FOOD MATCH

Made to drink and enjoy, we recommend 10 minutes in the fridge before opening on a hot summer day or serve at room temperature all year round. Our top food pairings would be grilled salmon in a Beurre Blanc Sauce with Sweet Potato Chips and a crisp Iceberg salad. A duck salad with rocket and pear is a refreshing change on the classic duck and pinot pairing. A mushroom and thyme pizza is our go-to veg match.

### FOOD MATCH

Serve with a semi-hard cheese such as the L’Artisan washed rind or the Fermier.

### WINEMAKER

Dwayne Cunningham

### REGION

Geelong, Victoria

### VINEYARD

Austin's Wines, Steiglitz Road, Sutherlands Creek

### TECHNICAL NOTES

Alc./Vol.: 13.5%.



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For good times - @6ft6wine and #feeling6ft6