



## 2018 Halliday Family Estate "Lone Gum" Pinot Noir

With the intention of making a quaffer for family and friends, Halliday Family Estate released their first Pinot Noir in 2014.

The fruit is sourced from their own vineyard, Lone Gum Estate, situated in the beautiful Southern Valleys of Marlborough.

Now in their 5<sup>th</sup> vintage, the previous wines have all been well received. Ben & Lisa Halliday are excited for you to experience these hands on and well-groomed wines.

Our approach to winemaking is gentle and humble. We select the very best oak French Barriques with our new oak programme, equivalent to around 20% to 25% of our total Pinot Noir production. This enables the new oak to tame some of the larger tannins and allows the natural fruit to shine.

Hot summer days paired with cool evenings enabled our Pinot Noir vineyard to thrive in 2018. The fruit was harvested in the cool of the morning, preserving the aroma, ripe tannins and stabilisation of colour. After five days of cold soaking in small vats, the fruit was fermented in a controlled environment to ensure optimum concentration and flavour. Post maturation and OLF occurred in French Barriques before blending in June 2018.

Spice and ripe cherries dominate the nose on this refined and elegant Pinot Noir. The aroma of fresh plums, tobacco and cardamom are well balanced with the robust tannin structure that gives this wine body and a lot of soul. The tannins from the portion of new oak balance the acidity and natural fruit sweetness. The length is broad and lingers nicely. A true representation of Halliday Family Estate.



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HALLIDAY FAMILY ESTATE

*Vinum et musica laetificant cor*

*Wine and music  
gladden the heart*

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