

# William Downie Cathedral Pinot Noir

## THE FACTS

**COUNTRY:** Australia

**REGION:** Victoria

**APPELLATION:** Victoria

**CEPAGE:** 100% Pinot Noir

**WINEMAKING:** All of the fruit was destemmed and not crushed. Native yeast ferment in wooden and stainless steel vats without temperature control. There were no punch-downs or pump-overs and no additions. The must was pressed after 3 weeks and then aged in stainless steel. A small SO2 addition was made and the wine filtered just prior to bottling.

**ALCOHOL BY VOLUME:** 13.5%

**AGING:** 3 week maceration on skins, aged in stainless steel

**ANNUAL PRODUCTION:** 8000 cases

## THE STORY

William Downie represents the pinnacle of minimal intervention, site-specific pinot noir in Australia. No one has done more work in the vineyard than he has, spending his days meticulously caring for his home and leased vineyards, as well as seeking out the best sites for pinot noir across Victoria. Bill has become synonymous with articulate and detailed pinot noir in Australia; it's the only grape he cultivates and produces, a nearly unheard of dedication.

## THE ADJECTIVES

**OVERALL:** Aromatic and vibrant

**AROMAS / FLAVORS:** native berries (lilly pilly, muntries), bush tomato, pickled rosella, mace and anise myrtle

**MOUTHFEEL:** Fleshy and bright, lithe and long

## THE SELLING POINTS

Bright, precise, and complex pinot noir at an everyday price

**SUSTAINABILITY:** Sustainable In Practice, Minimal Intervention / Augmentation, Natural Fermentation

**PAIRINGS:** Roast chicken, seared salmon, whole duck; anything with mushrooms

