



DE BEAUREPAIRE

RYLSTONE

*A taste of France in Australia*

## 2017 “PERCEVAL” PINOT NOIR

### DESCRIPTION

‘Perceval’ is crafted from selected parcels of Pinot Noir grapes from vines with an average age of 18 years from our 53 hectare single-estate vineyard to produce a classic French-style medium bodied cool-continental climate Pinot Noir

### HERITAGE

Perceval takes its name from the 12th century legend written by Chrétien de Troyes, whilst at the court of Marie of Champagne, called Le Conte du Graal, in which the young Knight Perceval seeks the Fisher King. On his quest, he comes across a ‘Damsel in Distress’ (Blanchefleur) whose castle (Beaurepaire) is under siege. After meeting Blanchefleur, he falls in love with her, becomes her champion and lifts the siege. The story of Blanchefleur and Perceval was the first medieval romance and first written account of the quest for the Holy Grail.

Our family’s Burgundian heritage, a region in which Pinot is the most famous red variety, made it an obvious connection between an old family legend and the red wine variety of our ancestors.

### TERROIR

Our family’s estate is in the hills above Rylstone in the Central Ranges of NSW with 53 hectares of vines first planted in 1998 above 600m altitude with a North-East aspect. Soil structure is sandy-loam mixed with limestone; the temperature range is as cool as Tasmania and Central Otago through the growing season; and the climate is inland/continental (large day/night variation) creating a terroir similar to Burgundy (our ancestral home) and Champagne.

### VINEYARD

Sourced from A and C Block with an average vine age of 18 years.

Harvest: Machine harvested on 18 March 2017 at 13.8 baumé.

Vintage Conditions: 2017 started exceptionally dry after the driest winter in 30 years. Our judicious use of irrigation limited yield loss to 30% over the vintage. A wet middle of the season also helped stave off the full impact of the worst drought in 100 years, but the dry returned toward harvest enabling an extended ripening period balancing out the natural acids and sugars perfectly.

### VINIFICATION

Whole berry fermentation following two days of cold soaking to develop the fruit characteristics in open vats (20%) and steel tanks (80%) for 2 months using wild (native) yeast. Juices from the last pressing were not retained

### AGING

Malolactic fermentation (MLF) and final maturation was in a mixture of finely grained, medium toasted new French (Taransaud) Hogsheads (20%) and 2-year-old hogsheads (80%) for 12 months before bottling.

### TASTING NOTES

The palate is rich raspberry and plum flavours, with a lush middle palate, soft silky tannins and great structure befitting a continental cool climate Pinot Noir. Aromas of rhubarb, raspberry and strawberry with hints of earth character and Vanilla from the toasty French oak.

### VIN ET GASTRONOMIE

This wine is well suited to salmon and other fatty fishes, roast chicken and other white meats, lamb roasts casseroles and of course, boeuf bourguignon.

### WINE TIPS

Cellaring Potential: 15 to 20 years (2032 to 2037)

Serving Temperature: 14 to 16 degrees C / 57 to 61 degrees F

### VARIETAL MIX:

100% Pinot Noir

### ALCOHOL:

13.3%

### BOTTLED (RELEASED):

June 2018 (August 2018)

### BOTTLES PRODUCED:

8,400

