

PAUL CONTI *Wines*

Pemberton Pinot Noir 2015



MV6, hand-picked, 30% whole bunches, wild yeast fermented, 9 days fermentation including 2 days cold soak, matured in French oak (10% new) for 10 months.

Deeply coloured, and (in pinot terms) full-bodied, it is just embarking on what will be a long journey to maturity, when it will garner even more points.

Rating: 93 points To: 2028

**James Halliday's Wine
Companion 2018**