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## FAT BASTARD

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REMARKABLY FULL BODIED

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2017 PINOT NOIR

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### GRAPES

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Pinot Noir

### ORIGIN OF GRAPES

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Languedoc Roussillon

### VINIFICATION

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Fermented in open Stainless Steel vats on skins for 14 days. Gentle pressing off skins via airbag press. Matured in an selection of old French oak. Bottled to screwcap to retain freshness.

### COLOUR

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Deep Ruby.

### AROMA

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Lifted strawberry and and garrigue herbiness with underlying notes of nutmeg, clove and earthy mushroom

### PALATE

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While we would go so far as fat, this unadulaterated expression of Pinot is a juicy, medium bodied offering. There is a definite plumpness on the palate - ripe raspberry, dark cherry and stewed rhubarb balanced by restrained acidity, fine grained supple tannins and a touch of spice.

### FOOD MATCH

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DUCK?! What else would you eat with your Fat Bastard?

ALC: 12.4%

PH: 3.65

ACID: 5.3G/L

SUGAR: 1.6G/L