



1



2



3

**1 2017 Prancing Horse Estate The Pony Pinot Noir**

**Winemakers:** Richard McIntyre and Jeremy Magyar (Moorooduc Estate)

**Classic red-fruited pinot noir of wild strawberries and red-cherry characters, highlighted by floral and tea notes. The palate shows savoury acidity and fine tannins typical of the Red Hill zone.**

**What do you believe typifies your pinot?** Pinot noir is a great conduit of where it is grown. Our biodynamic vineyard is farmed to provide an amplified sense of place. We look for classic 'up-hill' Mornington characters: bright, fresh and red fruited.

**How should we be enjoying this wine?** The Pony is our 'by the glass' range. The wine shows great compatibility with a variety of cuisines, with particularly great compatibility to roasted free-range pork.

**\$35, [prancinghorseestate.com](http://prancinghorseestate.com)  
@prancinghorseestate**

**2 2016 Riposte The Sabre Pinot Noir**

**Winemaker:** Tim Knappstein

**Power with finesse. The 2016 Sabre Pinot Noir layers cuts of dark cherry and forest berries with subtle spice notes on the nose.**

**What do you look for in the pinot noir you produce?** I aim for complex, multi clonal wines with a focus on richness, weight and mouthfeel, as well as bright pinot aromas. Oak is part of the whole, but should not dominate.

**Which dishes do you think best showcase this wine?** Move on from the traditional duck and pinot combination, and try this extremely versatile wine with chicken, lamb, pork or any strong-flavoured fish. For spicy Asian food, find a pinot without oak, such as The Dagger. This is a far better match.

**\$35, [timknappstein.com.au](http://timknappstein.com.au)**

**3 2017 Stefani Estate The View Yarra Valley Pinot Noir**

**Winemaker:** Peter Mackey

**This wine is light red in colour, displaying notes of wild cherries, wet coal and Christmas pudding. The palate is seamless with rich fruit and integrated tannins.**

**How does this growing site impact the wine?** The View vineyard is about 350m above sea level and enables the fruit to grow in cool climate conditions. Hence we aim to develop a pinot with an elegance similar to Old World French Burgundy, with rich and complex characteristics.

**How do you like to serve this wine?** We enjoy drinking our pinot noir with slow-cooked goat or venison. It pairs beautifully with fresh goat's cheese and pear, giving an explosion of flavours on the palate.

**\$65, [stefaniestatewines.com.au](http://stefaniestatewines.com.au)**