



## By Farr

The By Farr Tout Pres Geelong Pinot Noir is a compelling wine from a unique and challenging vineyard. Planted in 2001, the Tout Pres vineyard is renowned for its intriguing terroir and dense planting, resulting in a wine of great structure and complexity.



### Tout Pres Geelong Pinot Noir 2021

Victoria, Australia

#### Region and Vineyards

The Tout Pres vineyard is situated at a higher elevation compared to other By Farr vineyards and is divided into three distinct slopes, each with its own soil type. The **largest slope** features black volcanic soil over limestone, providing excellent drainage and mineral content. The **second slope** consists of quartz gravel mixed with red ironstone, adding complexity and a unique mineral character to the wine. The **third slope** has an iron strand in grey sandy loam, contributing to the vineyard's diversity.

The vineyard is densely planted with **7,300 vines per hectare**, earning its name "Tout Pres," which translates to "very close" or "very cosy." This high-density planting forces the vines to compete, resulting in low yields but high-quality fruit. The clones planted here, including 113, 114, 115, 667, 777, and MV6, have begun to adapt and mutate, creating what is now known as the "Tout Pres clone."

#### Winemaking

The vinification of By Farr Tout Pres Geelong Pinot Noir follows the same meticulous process as other By Farr Pinot Noirs. The wine is **fermented with 100% whole bunches** in a five-tonne oak fermenter, allowing for maximum flavor extraction and complexity. This particular Pinot Noir has the largest flavor profile and intensity among By Farr's Pinots, enabling it to absorb the influence of **100% new French oak from Allier**.

The wine undergoes natural fermentation and is aged in these new oak barrels, which contribute to its richness and depth. The result is a wine with understated power and richness, described as having a "classic peacock's tail" – a reference to its broad, layered finish.

Alcohol :13,00 %

Composition: 100% Pinot Noir



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM



# Tout Pres Geelong Pinot Noir 2021

## Tasting Notes

---

- **Color:** Deep ruby red with brilliant clarity.
- **Aroma:** A complex bouquet of spicy fruit, mineral elements, and integrated French oak. The wine's aromatic profile reflects the unique terroir of the Moorabool Valley.
- **Palate:** The wine exhibits primary and secondary flavors, including plums and undergrowth, with a tightly packed structure and edgy acidity. It has a seamless finish, showcasing the integration of all its components and the true essence of its site.

## Did you know?

---

**By Farr** is a family-owned winery known for its dedication to producing high-quality, terroir-driven wines. The Tout Pres vineyard's challenging conditions and high-density planting reflect the Farr family's commitment to excellence and innovation in viticulture.

## Wine Pairing Ideas

---

- **Braised Beef Short Ribs with Polenta:** The rich, hearty flavors of braised beef short ribs complement the wine's intense fruit profile and structured tannins, while the creamy polenta adds a delightful contrast.
- **Roasted Quail with Wild Rice and Mushrooms:** The gamey flavors of roasted quail pair beautifully with the earthy and spicy notes of the Pinot Noir, while the wild rice and mushrooms enhance its mineral character.
- **Grilled Portobello Mushrooms with Balsamic Glaze:** The umami-rich grilled mushrooms and the tangy balsamic glaze accentuate the wine's depth and complexity, making for a harmonious pairing.
- **Lamb Tagine with Apricots and Almonds:** The sweet and savory elements of the lamb tagine, with its spices and apricots, highlight the wine's fruit and spice notes, creating a balanced and flavorful experience.



**James Suckling (JS) : 94 Points (2016)**

*A juicy and smoky red with plum, leather, meat and spice aromas and flavors. Ripe yet fresh and tangy. Intense and almost decadent. Flavorful finish. Drink or hold.*



VOYAGEURS DU VIN

DISTRIBUTED BY

WWW.VOYAGEURSDUVIN.COM