



PAUL WALLACE
FAMILY WINES

PRODUCT INFORMATION

Brave Heart Pinot Noir 2021
100% Pinot Noir

Harvest Date:

16th February – 8th March 2021

Bottling Date: 26th January 2022

Release Date: May 2024

FOOD SUGGESTIONS

Plum-glazed duck, roast turkey,
chicken dishes, mushroom risotto
or salmon.

AWARDS & ACCOLADES

Platter Wine Guide 2025 –
4 stars



BRAVE HEART PINOT NOIR 2021

WINEMAKER'S NOTES

The 2021 Paul Wallace Brave Heart Pinot Noir is our ninth vintage. The name is a tribute to William Wallace, a man of great principle and heart, who we would like to believe is one of our ancestors. It is also a play on the Pinot Noir cultivar's nickname – the Heart Break grape. Fortunately, our 2021 Pinot Noir offering has once again captured our hearts and is anything but a disappointment.

The Brave Heart Pinot Noir proudly introduces itself with a bright ruby red colour with good intensity, enticing you to explore it further. A complex nose defined by a combination of cherries, wild forest strawberries, watermelon and white pepper, together with a hint of umami, prepare your taste buds for a sensorial sensation. The palate reveals red cherry and cranberry, supported by a spicy core, which is further embellished by fine silky tannins imparted by the subtle use of Burgundian oak barriques. Finishes with a lovely, lingering aftertaste so typical of Elgin cool climate Pinot Noirs.

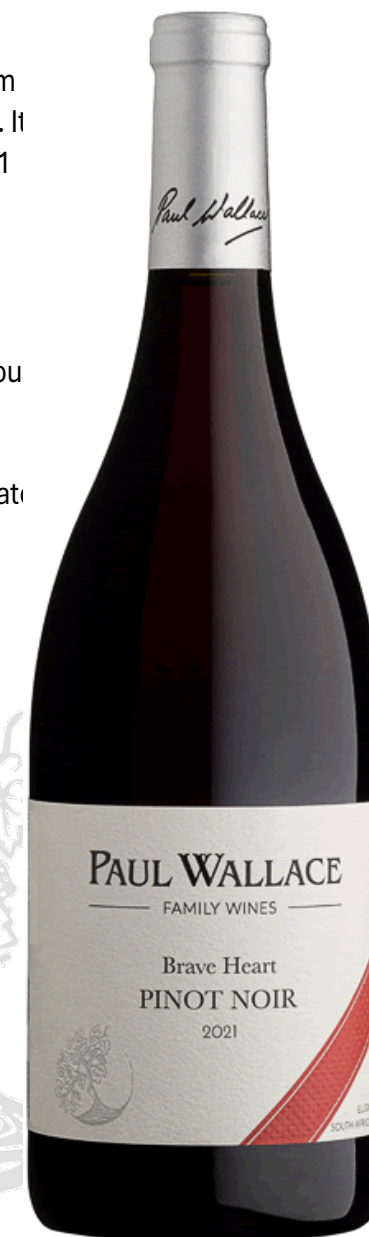
Our Brave Heart Pinot Noir is so very versatile and will compliment a wide range of foods. Too delicate to serve with a curry or very creamy dish but superb with plum-glazed duck, roast turkey, chicken dishes, mushroom risotto, or a beautiful side of salmon. It is recommended that in our hot summer months, you serve this wine ever so slightly chilled.

WINEMAKING

Pristine grapes (Clone PN115, Guyot pruned) selected from three different slopes on our farm Wallovale Vineyards, were vinified with much love and gentle attention. Whole berry fermented in open fermenters, basket pressed and taken to barrel where it completed malolactic fermentation. After 10 months on wood (20% new wood, 45% second fill, 35% third and fourth fill), the wine was prepared for bottling.

TECHNICAL ANALYSIS

Alc.12.5 % | RS 2.4 g/l | TA 4.8 g/l | pH 3.61



AGEING POTENTIAL: UNTIL 2031

BOTTLES: 2860

WINE OF ORIGIN: ELGIN