PRODUCER

Andrew Hoadley has worked all across Australia as well as abroad in Barbaresco, Abruzzo and Washington state, and is today regarded as one of Western Australia's revolutionary winemakers. He created La Violetta in 2008, taking the name from an old Piemontese song that celebrates intoxication (responsibly, naturally). He is based in the Great Southern on the coast near Denmark, but sources grapes from trusted growers across the region to make his stunning, envelope-pushing wines in really tiny quantities - a real master of blends.

LA VIOLETTA

VITICULTURE + VINIFICATION

Manjimup is one of the country's youngest wine regions, the first vines only being planted in 1988 and GI status granted in 2006. This is sourced from arguably Western Australia's greatest site for Pinot Noir, set among woodlands to the south of the region. Gravelly loams and a continental climate set the scene, but the clincher is meticulous work in the vineyard throughout the year. An extended, mild growing season in 2019 preserved all the elegant aromatics associated with this variety; the resulting wine is brimming with character and complexity. Made in small, open fermenters, with 100% whole bunch carbonic, wild yeasts, traditional pigeage and hand plunging. Bottled without fining or filtration. Fermentation is whole bunch carbonic and natural in open fermenters. Only old oak used for texture rather than flavour.

TASTING NOTE

Sourced from arguably WA's best Pinot site, set among the woodlands south of Manjimup. Intoxicating pinotic lift, stalky spice, wild strawberries from the undergrowth. An elegant frame with juice, depth and muscularity, all natural tannins from skins and stalks, a lick of bacon fat. Perfumed, irresistible pinot with beautiful length. 156 dozen produced.

FACTS + STATS

WINEMAKER	ANDREW HOADLEY
VARIETIES	100% PINOT NOIR
APPELLATION	MANJIMUP
CLOSURE	SCREW TOP
ALCOHOL	12.9%
ORGANIC	NO
BIODYNAMIC	NO
VEGAN	YES
VEGETARIAN	YES
CASE SIZE	12