



BY FARR SANGREAL GEELONG PINOT NOIR

£75.30

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By Farr is a partnership between larger than life Australian Pinot Noir guru Gary Farr and his talented son Nick. Gary cut his teeth working and Burgundy's famous Domaine Dujac and top Oregon winery Cristom, and Calera in California. Back home in Geelong, about 100 km west of Melbourne he first planted vines on rich volcanic soil in 1994 and since then has built a reputation as one of the finest Pinot producers in the country. Nick has served a similar apprenticeship and

together they have elevated the wines to a new level. The Sangeal Pinot is from the original block planted in 1994 with Côte-d'Or origin 114 and 115 clones, however these are believed to have mutated over time to create the unique 'Sangreal' clone. 60-70% whole bunches are used and the wine aged for a period of 18 months in 60% new French oak. No fining or filtration took place prior to bottling. The Sangreal Pinot Noir is the flagship wine for By Farr The nose is full of delicate notes of cherries and raspberries, which continue onto the palate with notes of sous-bois. These fruit characteristics and rich texture are balanced by bright acidity and long complex finish

