

2022 Coolart Road Pinot Noir

Our Thoughts

Spiced blood plum, violet and blackcurrant weave their way through the multiple layers of chalky and succulent tannins that control the palate. A delightful expression of a different Coolart Road with F block taking the driver's seat.

Vintage Comment

The 2022 season started with a very wet and variable spring before and during flowering, resulting in small bunches and berries and reduced yields across most sites. However, the exceptional summer and autumn months that followed provided perfect ripening conditions, resulting in great concentration, colour and striking flavours across all varieties.

Harvest Date :: Yield

Handpicked 2-11 March 2022 :: 3.0-4.7t/ha

Vineyards :: Clones

Coolart Rd (100%) :: MV6 (68%), Abel (32%)

Baumé :: pH :: TA

12.5-12.8 :: 3.54-3.56 :: 5.85-6.37 g/L

Winemaking

Handpicked and sorted on our sorting table.

Individuals parcels from D Block (36%) and F Block (64%) were cold soaked for 5 days before a wild yeast fermentation for 14 days on skins (including a small percentage of whole bunch) in a combination of concrete and stainless-steel fermenters with gentle cap management and gentle press.

After 8 months in a combination of new and old oak, the wine was bottled and filtered.

Aging :: Oak

8 months :: 26% (600L) new oak combined with old oak barrels in small and large format

Finished residual sugar :: pH :: TA

Dry :: 3.50 :: 6.0g/L

Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

Production :: Closure

20 December 2022 :: screwcap

Food Pairing :: Serving Temperature

Texas style barbeque brisket with coleslaw and lime :: 14-17°C

Best Drinking

2024-2034

