

## 2022 McCutcheon Pinot Noir

### Our Thoughts

A lovely dark colour, with luscious dark fruits showcasing bramble spice, rose petal and fruit compote. The spice of cinnamon and star anise combine with dark plum and give this a sultry look. The fine velvety tannins cloak the wine and round out the finish.

### 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 22 March-10 April 2022 :: 2-2.4t/ha

### Vineyards :: Clones

McCutcheon (100%) :: 667 (58%), MV6 (42%)

### Baumé :: pH :: TA

12.8-13.2 :: 3.28-3.45 :: 7.8-8.3 g/L

### Winemaking

Handpicked and sorted on our sorting table.

Each parcel was cold soaked for 5 days before a wild yeast fermentation for 14 days on skins 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 :: 25% new oak combined with old oak barrels in small and large format

### pH :: TA

3.55 :: 5.9g/L

### Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

### Production :: Closure

20 December 2022 :: screwcap

### Food Pairing :: Serving Temperature

Venetian duck ragu with pappardelle :: serve at 13-16°C

### Best Drinking

2024-2028

