

## 2022 Wallis Pinot Noir

### Our Thoughts

This Pinot Noir showed promising signs of greatness in its initial stages of production and on release, does not disappoint. Dark red cherry, violet and blackcurrant are lifted by the silky tannins that surround the cheeks, to then build in profile to deliver firmness yet finesse.

### Vintage Comment

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

### Harvest Date :: Yield

Handpicked 24-28 March 2022 :: 2.0-3.3t/ha

### Vineyards :: Clones

Wallis :: MV6 86%, 115 14%

### Baume :: pH :: TA

12.5-12.7 :: 3.57- 3.62 :: 6.5-7.35 g/L

### Winemaking

Hand-picked as individual blocks and sorted separately on our sorting table.

The MV6 parcel was processed to a concrete tank while the 115 parcel remained in stainless steel. Both parcels were cold soaked for 5 days at 8°C before fermented using indigenous yeast. Each parcel was gently managed during ferment with a combination of plunging and pump overs.

After a natural malolactic fermentation and 9 months maturation in new and old French oak barriques the wine was blended, filtered and bottled.



### Aging :: Oak

9 months :: 18% New French oak

### Finished residual sugar :: pH :: TA

Dry :: 3.47 :: 5.9g/L

### Alcohol

13.5% (8g/L standard drinks/750ml bottle)

### Production :: Closure

20 December 2022 :: screwcap

### Food Pairing :: Serving Temperature

Slow cooked lamb shoulder with bulgar, pickled pomegranate and fresh herb salad :: 15-17°C

### Best Drinking

2024-2033

