2020
10X
Pinot Noir

Our Thoughts

Char and earth combine with black cherry and pepper spice revealing the outset layers to this subtle yet alluring cool climate Pinot Noir.

Vintage Comment

Lower than average rainfall and relatively standard temperatures over winter and cooler temperatures over spring led to late budburst and flowering (our latest on record). A mild start to the summer delayed fruit set followed by mild conditions over autumn providing slower ripening and resulting in a later start to the vintage (2 weeks later than average).

Yields were reduced but those grapes that were picked were of good quality – great natural acidity and lovely flavours in our Chardonnay with the Pinot Noir benefitting from the long cool ripening.

Harvest Date

Hand picked 18 March - 8 April 2020

Winemaking

- grapes were sorted and destemmed and then fermented with wild yeast in a blend of stainless steel and concrete tanks for 18-21 days
- wine was then pressed and racked to oak
- wine was aged in a combination of new and old French oak for 11 months
- complete malolactic fermentation

Alcohol

13.0%

Food Pairing

White and green pepper rubbed venison pan fried in a XO sauce :: serve at 13–16°C

Best Drinking

2021-2031

Your Thoughts