

## 2022 10X Pinot Noir

### Our Thoughts

Alluring cherry blossom, rose petal and lift of exotic spice provide a wonderful entré to this expressive vintage. The mix of bright red currant, mulberry and blueberry fruits are entwined in fine velvety tannins that make you question why you would ever choose anything but Pinot Noir!

### 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

Hand picked 2<sup>nd</sup> March – 24<sup>th</sup> March 2022

### Yield

2.8 – 3.4t/ha

### pH :: TA

3.54 – 3.65 :: 5.25 – 6.6

### Winemaking

- Grapes were hand picked and sorted on our sorting table before being destemmed
- fermented by wild yeast in a blend of stainless steel and concrete tanks
- 18-21 days on skins and then pressed and racked to oak
- the wine was aged in a combination of new and old French oak for 10 months
- complete malolactic fermentation.



### Alcohol

13.0%

### pH :: TA :: RS

3.54 :: 5.8g/L :: 0g/L

### Food Pairing

Smoked duck with garlic and chilli

### Best Drinking

2022-2032

### Your Thoughts

