

2020 Estate Pinot Noir

Our Thoughts

Dark cherry and clove aligned with hints of pomegranate surround and compliment the fine tannins. This wine is a blend of parcels of fruit from both up and down 'the hill'.

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.

Harvest Date:: Yield

Hand picked :: 18th March – 8th April :: 1.8 t/ha

Vineyards :: Clones

Coolart, McCutcheon, Spedding, Wallis and Judd

MV6, Pommard, 115, Abel, 777 (100%)

Brix :: pH :: TA

22.86-24.12 :: 3.38 – 3.57 :: 6.82 – 8.17g/L

Winemaking

All handpicked

Hand sorted and destemmed to a mixture of concrete and stainless steel fermentation vessels

Fermentation for 14 – 20 days on skins

Pressed to tank and then racked to barrel keeping all parcels separate



Puncheons and barriques used

21% New oak used

Aging :: Oak

10 months :: 21% new oak

Finished residual sugar :: pH :: TA

0.46 g/L :: 3.55 :: 5.3 g/L

Alcohol

13.5% (8 standard drinks/750ml bottle)

Production

374 dozen, bottled Feb 2021 :: screwcap

Food Pairing

Dry aged duck with braised red cabbage and spiced cherries

Best Drinking

2022-2028

