

2022 Coolart Road Pinot Noir

Our Thoughts

Spiced blood plum, violet and blackcurrant weave their way through the multiple layers of chalky, fine and succulent tannins that control the palate. A delightful expression of the Coolart Road vineyard with F block this time taking the driver's seat rather than the usual D Block. F Block is situated on the upper section of the eastern slope and typically displays fine silky tannins, with beautiful poise and finesse.

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 2nd March – 11th March 2022 ::
3.0-4.7t/ha

Vineyards :: Clones

Coolart Rd (100%) :: MV6 (68%), Abel (32%)

Baumé :: pH :: TA

12.5-12.8 :: 3.3-54-3.56 :: 5.85-6.37 g/L

Winemaking

Handpicked and sorted, with individual parcels from F block (64%) and D (36%) cold soaked for 5 days before a wild yeast fermentation for 14 days on skins (including a small percentage of whole bunch) in a combination of concrete and stainless-steel fermenters with gentle cap management and press.

After 8 months in a combination of new and old oak, the wine was bottled and filtered.



Aging :: Oak

8 months :: 26% (600L) new oak combined with old oak barrels in small and large format

pH :: TA

3.50 :: 6.0g/L

Alcohol

13.0 %

Production :: Closure

20 December 2022 :: screwcap

Food Pairing :: Serving Temperature

Texas style barbeque brisket with coleslaw and lime :: 13-16°C

Best Drinking

2024-2034

