

2024 Coolart Road Pinot Noir

Our Thoughts

Boasts of spice, redskin and raspberry are plentiful on the nose before you delve into a more floral, blackcurrant and unami palate. These flavours work magically with the whole bunch that create a chewy and sticky tannin edge that offer a sultry feel overall and an instant gravitation towards wanting more.

Vintage Comment

After a wet spring, the 2024 season gave ample sunlight and ideal ripening conditions across all varieties. Phenological ripeness was uniform and flavours although delayed, were abundant in great concentrations.

Harvest Date :: Yield

Handpicked 5th- 6th March 2024 :: 3t/ha

Vineyards :: Clones

Coolart Road – E Block (52%), D Block (48%) :: MV6 (100%)

Baumé :: pH :: TA

13.0-13.2 :: 3.48-3.52 :: 5.4g/L

Winemaking

Handpicked and hand sorted into a mixture of concrete 71% and stainless steel 29% fermenters with the use of 20% whole bunch overall.

A cold soak for 4-5 days before wild yeast fermentation with an average of 18 days on skins. The wine was then pressed to tank and racked to barrel keeping all the individual parcels separate, where they underwent natural malolactic fermentation. Aged in a combination of old and new barriques and puncheons.



Aging :: Oak

10 months in French oak barriques and puncheons :: 15% new oak

RS :: pH :: TA

Dry :: 3.59 :: 5.5g/L

Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

Bottled :: Closure

February 2025 :: screwcap

Food Pairing :: Serving Temperature

Pork Belly with a roasted plum sauce and grape and walnut salad ::
14 – 17°C

Best Drinking

2025-2040

