



Tasting Notes 2017 Wallis Pinot Noir



Vintage Following an average rainfall and relatively warm winter, it was again the spring weather leading up to flowering which caused issues. October was our third wettest on record (96mm v 62mm average) and November saw our second coldest maximum and minimum temperatures (19.3° v 20.9°, 9.6° v 10.9°), consequently the budburst interval (budburst-flowering) was our longest ever – 87 days v an average of 75 days – and flowering was our latest ever (5 December v our 21 November average). In the end, due to the excellent February and March, hang time (budburst-harvest) was average – 205 days v an average of 204 days – and harvest date was close to average – 1 April v an average of 29 March. Yields are down because of the problems around flowering but summer and early autumn saw long, slow ripening – perfect for our Pinot Noir and Chardonnay.

Vineyards :: Clones Wallis (Middle Block 100%) :: MV6 (100%)
Harvest date :: Yield Hand picked 29 March 2017 :: 2.6 tonnes/ha (1.1 t/acre, ~15.6hl/ha)

Brix :: pH :: TA 23.4° (13.0° Baumé) :: 3.64 :: 6.7 g/l

Winemaking Grapes hand-harvested late March. 15% whole bunches with destemmed portion all whole berries, and transferred to 5 tonne concrete tanks. Held cold for a few days to delay start of indigenous yeast ferment which then typically runs for 25-30 days. Cap management by pump over with some plunging towards the end of the ferment. Following pressing, the wine was transferred to 33% new 228 litre French oak barrels for 11 months. Natural 100% malolactic fermentation before bottling unfinned and with minimal filtration.

Winemakers Sandro Mosele, Martin Spedding

Aging :: Oak 11 months :: 33% new 228 litre French oak barrels (medium toast; very tight grain; François Frères)

Malolactic Complete

Residual sugar Dry (0.30 g/l)

Finished pH :: TA 3.65 :: 5.6 g/l

Alcohol 13.0% (7.7 standard drinks/750ml bottle)

Production 220 dozen :: bottled 19 February 2018 :: screwcap

Release date Not yet released

TASTING NOTES

A rather different wine compared to the rest of the 'Up the Hill' Pinots from 2017 and a very classic Mornington Pinot. Dark red and black brambly fruit, perfectly ripened and with a hint of whole bunch cloves in the background. The acidity is perfect, the tannins a fine line to finish, the overall effect exactly what you'd want. Hard to miss the perfection here.

Andrew Graham [February 2019, commissioned by TMBT]

Food :: Temperature Wagyu bresaola and a little Pyengana cheddar works perfectly with this quietly robust Pinot. Serve at 14–17°C.

Best drinking 2019-2029

REVIEWS