

2018 Wallis Pinot Noir

Vineyards :: Clones

Wallis (Middle Block 100%) :: MV6 (100%)

Harvest date :: Yield

Hand picked 18 March 2018 :: 5.2 tonnes/ha

Baumé :: pH :: TA

13.2° :: 3.59 :: 8.20 g/l

Winemaking

- 10% whole bunches
- 30 days on skins in concrete
- following pressing, the wine was transferred to 25% new 228 litre French oak barrels for 11 months
- natural malolactic fermentation before bottling unfiltered and with minimal filtration

Aging :: Oak

11 months :: 25% new 228 litre French oak barrels

Finished residual sugar :: pH :: TA

Dry (0.34 g/l)5 :: 3.66 :: 5.1 – 5.7 g/L

Alcohol

13.5% (8 standard drinks/750ml bottle)

Production

Bottled 12 February 2019 :: screwcap

Our thoughts...

A beautiful bouquet of sage and boysenberry capture the fruit expression from this Flinders site. The chalkiness and mineral edge balance the fruit depth and harmonise the velvety tea-like tannins that cover the palate and delight as this wine opens up and evolves.

Best drinking 2020-2028+

