

2021 McCutcheon Pinot Noir

Our Thoughts

A symphony of rose petal, sweet rhubarb, spiced sumac, bramble, and autumnal characters lift from the glass. This is a classic McCutcheon Pinot with elegant red fruits and a finely detailed structure. There is an ever changing range of secondary and fruit characters that evolve beautifully in the glass, given time. It is a complex wine that is alluring, light on its feet and leads a merry dance right to the end.

Vintage Comment

With a La Niña weather pattern controlling the season, the wet spring and start to the summer delayed bud burst and flowering. Below average temperatures and rainfall over summer allowed the grapes to ripen slowly but evenly, resulting in great concentration of flavour and good natural acidity.

Harvest Date :: Yield

Hand picked 26 March – 9 April :: 1.4-4.1t/ha

Blocks

Ridge 667 60%, Ridge MV6 24%, Lake MV6 11%, Lake 777 5%

Baumé :: pH :: TA

12.5 – 12.8 :: 3.50 - 3.63 :: 7.35 - 8.0g/L

Winemaking

The fruit was hand picked and chilled overnight, then hand sorted and 100% de-stemmed into small stainless steel fermenters.

A cold soak for approximately 4 days at 8°C, and a natural fermentation with occasional pump overs and plunging.

Fermented on skins for 14 - 16 days and then pressed to tank before being racked to barrel.

Aging

14 months :: 25% new oak



pH :: TA

3.49 :: 6g/L

Alcohol

13% (7.7 standard drinks/750ml bottle)

Production

173 dozen :: Bottled 8 June 2022

Food Pairing:

Coq Au Vin Rouge with bacon shallots and mushrooms

Best Drinking

2023-2030

