

2021

## Wallis Pinot Noir

### Our Thoughts

An elegant wine with subtle hints of pink musk, violets and raspberry on the nose. It is well structured but needs a little time to open up. On the palate there is red and dark cherry fruit with earthy truffle undertones and background spice. The tannins are silky and plush and give a subtle grip on the finish.

### 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 31 March :: 4.8 t/ha

### Block :: Clones

Middle Block :: 100% MV6

### Baumé :: pH :: TA

12.7 :: 3.62 :: 6.5g/L

### Winemaking

The fruit was hand picked and then chilled overnight. Hand sorted the next day and then 100% de-stemmed into small stainless steel fermenters. The fruit was then cold soaked for approx. 5 days at 8°C.

A natural ferment with light pump overs 1-2 times a day. On skins for 18 days and then pressed to tank before being racked to barrel.

### Aging

14 months :: 20% new oak

### pH :: TA

3.37 :: 6.7g/L



### Alcohol

13% (7.7 standard drinks/750ml bottle)

### Production

119 dozen :: Bottled 8 June 2022

### Food Pairing

Wild Mushroom parfait, oyster mushroom, fermented wombok, shiitake cracker

### Best Drinking

2023-2030

