



2019

'Up the Hill' Estate

Pinot Noir

Our Thoughts

Perfume and spice dance around licorice, cumquat and lavender notes that are expressed willingly in the glass. The fine mineral tannins groove the palate and complete a well structured and enjoyable wine, typical of 'Up the Hill'.

Vintage Comment

Lower than average rainfall and relatively standard temperatures over winter, and cooler temperatures in August and September, led to late budburst (our second latest) and flowering.

However, above average temperatures and low rainfall during summer meant an early veraison and harvest. The period between flowering and veraison saw our warmest ever average minimum and second warmest maximums.

Veraison to harvest was our fourth warmest maximums and our driest (47mm v 136mm average). Five days of above average temperatures at the beginning of harvest compressed the vintage further. Yields are normal and fruit quality is outstanding.

Harvest Date :: Yield

Hand picked 12 – 19 March 2019 :: 2-4t/ha

Vineyards :: Clones

Wallis (46%), McCutcheon (27%), Judd (18%), Spedding (9%) :: MV6

(36%), 115 (36%), 777 (19%), Calera (9%)

Brix :: pH :: TA

23.04 - 24.3 :: 3.30 - 3.47 :: 8.4 - 8.8g/L

Winemaking

- Fruit was handpicked, fermented on skins in a combination of concrete tanks and stainless steel for 14-21 days.
- 10% whole bunch fermented
- 10 months in a combination of new (18%) and old oak

Aging :: Oak

10 months :: 18% new Francois Freres barriques

Finished residual sugar :: pH :: TA

0.38 :: 3.59 :: 5.8g/L

Alcohol

13.5% (8 standard drinks/750ml bottle)

Production

Bottled 11 February 2020 :: screwcap

Food Pairing

Roast pork belly and crackling with a fennel salad :: serve at 13-16°C

Best Drinking

2021-2029

