

## 2019 Coolart Road Pinot Noir

### Our Thoughts

Rose petal, spice, mushroom and forest floor are a warm welcome to this wine. This is a brooding style of pinot noir with flavours of liquorice, cedar, exotic spice, dark cherry and forest fruits traversing the palate. The tannins play well with these characters, offering balance, drive and a persuasive grip that is typical of Coolart Road.

### Vintage Comment

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

However, above average temperatures and low rainfall during summer meant an early veraison and harvest (our second earliest). The period between flowering and veraison saw our warmest ever average minimums and second warmest maximums and was our second shortest (62 days against a 72 day average). Veraison to harvest was our fourth warmest (maximums) and our driest (47mm v 136mm average) and our third shortest (43 days against a 56 day average).

### Harvest Date:: Yield

27th Feb – 3rd March 2019 :: 4.8 tonne/ha

**Vineyards** :: Coolart Rd D, E and F block

**Clones** :: MV6

**Brix** :: pH :: TA

23.4 – 24.5 :: 3.52-3.55 :: 8.5g/L

### Winemaking

- Handpicked then fermented on skins in a combination of concrete tanks and stainless steel for 24 days.
- 15% whole bunch pressed



### Aging :: Oak

15 months :: 13% new oak (French barriques)

**Finished Residual Sugar** :: pH :: TA

0.0g/L :: 3.59 :: 5.6g/L

### Alcohol

14% (8.3 standard drinks/750ml bottle)

### Production

152 dozen, bottled 19 May 2021 :: screwcap

### Suggested Food Pairing

Massaman Duck Curry :: Sweet and Sticky Roast Quail

### Best Drinking

2022-2029

