

2019

Wallis Pinot Noir

Our Thoughts

Lifted red fruits give way to the darker, riper cherry flavours. The palate is plush, spicy and round with elegant herbal, spice and autumnal notes that roll along with the fine mineral 'up the hill' tannins that engulf the finish.

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

6-7 March :: 4 tonne/ha

Vineyards :: Clones

Wallis (Middle Block 100%) :: 50% MV6 middle block, 50% Piano block 115

Brix :: pH :: TA

23.4-24.3 :: 3.30-3.38 :: 8.4-8.7 g/L

Winemaking

- Fruit was handpicked then fermented on skins in a combination of concrete tanks and stainless steel for 14-21 days.
- 15% whole bunch pressed

- Fermented in concrete tanks for 18-20 days, then 10 months in a combination of new (18%) and old oak

Aging :: Oak

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

Finished residual sugar :: pH :: TA

0.2g/L :: 3.59 :: 5.9g/L

Alcohol

14% (8.3 standard drinks/750ml bottle)

Production

183 dozen, bottled 19 May 2021 :: screwcap

Suggested Food Pairing

Homemade egg tagliatelle with mushroom, truffle and touch of Parmigiano Reggiano

Best Drinking

2022-2028

