

## 2020 Estate Pinot Noir

### Our Thoughts

Dark cherry and clove aligned with hints of pomegranate surround and complement the fine tannins. This wine is a blend of parcels of fruit from both up and down 'the hill'.

### Vintage Comment

Lower than average rainfall and relatively standard temperatures over winter and cooler temperatures over spring led to late budburst and flowering (our latest on record). A mild start to the summer delayed fruit set followed by mild conditions over autumn providing slower ripening and resulting in a later start to the vintage (2 weeks later than average).

Yields were reduced but those grapes that were picked were of good quality – great natural acidity and lovely flavours in our Chardonnay with the Pinot Noir.

### Harvest Date:: Yield

Hand picked :: 18<sup>th</sup> March – 8<sup>th</sup> April :: 1.8 t/ha

### Vineyards :: Clones

Coolart, McCutcheon, Spedding, Wallis and Judd

MV6, Pommard, 115, Abel, 777

### Brix :: pH :: TA

22.86 ]- 24.12 :: 3.38 – 3.57 :: 6.82 – 8.17g/L

### Winemaking

All handpicked

Hand sorted and destemmed to a mixture of concrete and stainless steel fermentation vessels

Fermentation for 14 – 20 days on skins

Pressed to tank and then racked to barrel keeping all parcels separate

Puncheons and barriques used

21% New oak used

### Aging :: Oak

10 months :: 21% new oak

### Finished residual sugar :: pH :: TA

0.46 g/L :: 3.55 :: 5.3 g/L

### Alcohol

13.5% (8 standard drinks/750ml bottle)

### Production

374 dozen, bottled Feb 2021 :: screwcap

### Food Pairing

Dry aged duck with braised red cabbage and spiced cherries

### Best Drinking

2022-2028

