

## 2021 Coolart Road Pinot Noir

### Our Thoughts

A darker, more powerful and brooding style of Pinot. This wine has a lovely core of dark fruits; fragrant red cherry and mulberry aromas, with a hint of liquorice and vanilla. It is complex and has a rich mid palate, with earthy undergrowth characters brooding below. With a firm structure and fine grippy tannins, this wine has a lovely crisp acidity.

### 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 9-12 March :: 2.2-4.7t/ha

### Blocks :: Clones

D block :: MV6 56%, E block :: MV6 10%, F block :: MV6 34%

### Baumé :: pH :: TA

12.8-13.5 :: 3.4-3.56 :: 6.6-7.6 g/L

### Winemaking

The fruit was hand picked and chilled overnight, and then hand sorted and destemmed. A mix of parcels had 10-20% whole bunch included in the ferment, with other parcels destemmed 100%.

There was a cold soak that lasted for approximately 5 days at 8-12°C. Then a natural ferment in a combination of concrete and stainless steel fermenters, with light pump overs 1-2 times a day and some plunging.

Fermented on skins for 16-18 days and then pressed to tank before being racked to barrel



### Aging

14 months :: 28% new oak

### pH :: TA

3.49 :: 5.5g/L

### Alcohol

13.5% (8.3 standard drinks/750ml bottle)

### Production

248 dozen, Bottled 8 June 2022

### Food Pairing

Venison with spiced parsnip and confit carrots

### Best Drinking

2023-2030

