

## 2021 Estate Pinot Noir 'Up the Hill'

### Our Thoughts

Selected from our Main Ridge vineyards – 'up the hill', this wine speaks of the subregion with lifted spice – hints of cinnamon, cardamon and crushed autumn leaves intertwined with a potpourri of strawberry, red fruit, rose petal & violets. A mouth filling palate with beautiful balance and length.

### 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 22 March – 9 April :: 2.4-7 t/ha

### Vineyards :: Clones

McCutcheon 22%, Wallis 25%, Judd 19%, Spedding 34% :: MV6, 667,777,115, Calera, Pommard, Abel

### Brix :: pH :: TA

22.5 - 23.4 :: 3.51-3.63 :: 6.5 – 9.6g / L

### Winemaking

Handpicked and hand sorted and (mostly) destemmed (some whole bunch used in separate parcels) this fruit was fermented in a mixture of concrete and stainless steel fermenters.

A cold soak for 4-5 days before a wild yeast fermentation with an average of 14 days on skins. The wine was then pressed to tank and racked to barrel keeping all the individual parcels separate

Aged in a combination of old and new puncheons and barriques

### Aging :: Oak

11 months :: 10% new oak



### Finished wine

Residual sugar 0.29g/L :: pH 3.52 :: TA 6g/L

### Alcohol

12.5% ( 7.7 standard drinks / 750ml bottle)

### Production

Bottled Feb 2022 :: screwcap

### Food Pairing

Crisp sweet and sour pork with plum sauce

### Best Drinking

2023 - 2030

