

2023 Coolart Road 'E Block' Pinot Noir

Our Thoughts

Nestled mid-slope on the eastern face of our Coolart Road vineyard, 'E block' typically has soft silky tannins and a brooding savoury edge.

This wine shows savoury notes of charcuterie and exotic spice that weave through flavours of blood orange and dark plum. The wine's generous mid-palate richness is contained by the fine, earth-tinged tannins that frame this single block wine.

Vintage Comment

Higher than average rainfall during flowering and over the course of the season resulted in lower yields on all sites. Flavour and sugar development were prolonged, resulting in more hang time, good intensity, and drive.

Harvest Date :: Yield

Handpicked 20th March 2023 :: 2.0t/ha

Vineyards :: Clones

Coolart Road – E Block :: MV6 (100%)

Baumé:: pH :: TA

13.2:: 3.25 :: 7.28g/L

Winemaking

Handpicked and hand sorted and destemmed this fruit was fermented in a concrete fermenter.

A cold soak for 5 days before wild yeast fermentation with 19 days on skins. The wine was then pressed to tank and racked to barrel keeping before undergoing natural malolactic fermentation. Aged in a combination of old and new barriques.



Aging :: Oak

11 months in French oak barriques :: 16% new oak

RS :: pH :: TA

Dry :: 3.68 :: 5.4g/L

Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

Bottled :: Closure

February 2024 :: screwcap

Food Pairing :: Serving Temperature

Chargrilled quail with baked figs and prosciutto ::
14 – 17°C

Best Drinking

2025 – 2039

