

## 2023 Coolart Road 'F Block' Pinot Noir

### Our Thoughts

Sitting at the top of the eastern facing slope on our Coolart Road vineyard, 'F block' is typically finer and more floral than any other block on Coolart.

This wine opens with ethereal floral notes that dance above a core of black cherry and sweet licorice. The palate displays remarkable precision, where vibrant fruit energy meets fine-grained tannins, creating a harmonious interplay of power and grace.

### 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 20<sup>th</sup> – 23<sup>rd</sup> March 2023 :: 2t/ha

### Vineyards :: Clones

Coolart Road – F Block :: MV6 (60%), 777 (20%), 115 (20%)

### Baumé :: pH :: TA

12.9 – 13.2 :: 3.48 – 3.57 :: 5.92 – 6.34g/L

### Winemaking

Handpicked, hand sorted and destemmed, this fruit was fermented in 1 ton stainless steel fermenters. A cold soak for 4-5 days before wild yeast fermentation with an average of 14 days on skins.

The wine was then pressed to tank and racked to barrel keeping the two individual parcels separate, where they underwent natural malolactic fermentation. Aged in a combination of old and new barriques.



### Aging :: Oak

11 months in French oak barriques :: 20% new oak

### RS :: pH :: TA

Dry :: 3.57 :: 5.8g/L

### Alcohol

13.5% (8.0 standard drinks/750ml bottle)

### Bottled :: Closure

February 2024 :: screwcap

### Food Pairing :: Serving Temperature

Beef carpaccio with shaved parmesan, rocket, and truffle oil :: 14 – 17°C

### Best Drinking

2025 – 2039

