

2024 Spedding Pinot Noir

Our Thoughts

Exotic spice, rose petal perfume and a glimpse of sous bois. Baked cherry and mulberry pie notes lift the palate giving florals, spice and bright dense fruits. The tannins are fine and detailed and give incredible tension and poise to this wine.

Vintage Comment

After a wet spring, the 2024 season gave ample sunlight and ideal ripening conditions across all varieties. Phenological ripeness was uniform and flavours although delayed, were abundant in great concentrations.

Harvest Date :: Yield

Handpicked 18th March 2024 :: 2.6t/ha

Vineyards :: Clones

Spedding HD (100%) :: Abel (70%),
Pommard (30%)

Baumé:: pH :: TA

13.0 – 13.3 :: 3.42 – 3.47 :: 5.85 – 6.1g/L

Winemaking

Handpicked, hand sorted and destemmed, this fruit was fermented in a stainless steel fermenters only.

A cold soak for 4-5 days before wild yeast fermentation with an average of 16 days on skins. The wine was then pressed to tank and racked to barrel keeping all the individual parcels separate, where they underwent natural malolactic fermentation. Aged in a combination of old and new barriques.



Aging :: Oak

10 months in French oak barriques :: 23% new oak

RS :: pH :: TA

Dry :: 3.62 :: 6.0g/L

Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

Bottled :: Closure

February 2025 :: screwcap

Food Pairing :: Serving Temperature

Duck breast glazed in orange, fennel and sherry vinegar with toasted spelt and chicory leaves :: 14 – 17°C

Best Drinking

2026-2040

