



## Tasting Notes 2019 10X Pinot Noir

Vintage	Lower than average rainfall and relatively standard temperatures over winter, and cooler temperatures in August and September, led to late budburst (our second latest) and flowering. However, above average temperatures and low rainfall during summer meant an early veraison and harvest. The period between flowering and veraison saw our warmest ever average minimum and second warmest maximums. Veraison to harvest was our fourth warmest maximums and our driest (47mm v 136mm average). Five days of above average temperatures at the beginning of harvest compressed the vintage further. Yields are normal and fruit quality is outstanding.
Vineyards :: Clones	Coolart Road (79%), Spedding (7%), McCutcheon (6%), Judd (5%), Wallis (3%) :: MV6 (39%), 115 (38%), 777 (10%), Abel (4%), Pommard (4%), <2% G5V15, 667, 114, Calera
Harvest date :: Yield	Hand picked 27 February-19 March 2019 :: 6.2 tonnes/ha (2.5 t/acre, ~43hl/ha)
Brix :: pH :: TA	21.9-27.5° (12.2-15.3° Baumé) :: 3.02-3.65 :: 6.9-9.8 g/l
Winemaking	Grapes hand-harvested from late February to mid March. 5% whole bunch with destemmed portion all whole berries, and transferred to 5 tonne concrete tanks. Held cold for a few days to delay start of indigenous yeast ferment which then typically runs for 14-21 days. Cap management by pump over with some plunging towards the end of the ferment. Following pressing, the wine was transferred to 11% new 228 litre French oak barrels for 10 months. Natural 100% malolactic fermentation before bottling unfinned and filtered.
Winemakers	Imogen Dillon, Martin Spedding
Aging :: Oak	10 months :: 11% new 228 litre French oak barrels
Malolactic	Complete
Residual sugar	Dry (0.5 g/l)
Finished pH :: TA	3.54 :: 5.6 g/l
Alcohol	13.5% (8.0 standard drinks/750ml bottle)
Production	6175 dozen :: bottled 29 January 2020 :: screwcap
Release date	Not yet released

### TASTING NOTES

Food :: Temperature	Pork chops with apple sauce :: serve at 13–16°C
Best drinking	2020-2028

### REVIEWS