



## 2021 Lime Kiln Pinot Noir

### Tech details

Alcohol: 13.5%

Residual Sugar: 0 g/L

TA: 5.55 g/L

pH: 3.56

Yield: 8t/ha

Harvest date: March 2021

Bottle Date: February 2022

### Winemaking

Picked at a point where the primary fruits were bright and fresh. We harvested in small batches with a different fermentation management program for each. By no means was this wine treated any less than our most expensive wines. Whole bunch, destemmed, pressed early, pressed late. Pinot Noir is about layers and we assist this by variation in our processes. All ferments were gently pressed into French oak – 15% new with the balance in older oak. After malo-lactic fermentation the wine underwent minimal fining with a small amount of Sulphur added prior to bottling.

### Viticulture

Sourced from 2 Vineyards. Derwent Estate and a 40-year-old dry grown vineyard in the Tamar Valley. Both vineyards are managed with VSP trellising and the fruit is hand picked.

### Tasting notes

Bright fruit leads to a mid weighted elegant mouth feel. The fine tannins provide structure and length.

**Aroma:** Dark cherry and spice.

**Palate:** Rich fruit, elegant profile, dark chocolate. fine tannins.

