



## Seville Estate 2021 Dr McMahon Pinot Noir

### Winemakers Comments:

The 2021 growing season was exceptional, characterized by mild temperatures and average rainfall, resulting in good yields and well-balanced flavors across all grape varieties. Winter brought average rainfall and temperatures, providing ample moisture for the season. This favorable trend continued into Spring, although warmer temperatures than usual prompted an early start to the growing season. Optimal conditions during flowering resulted in satisfactory yields across all varieties, which was particularly welcomed after the smaller production of 2020. Unfortunately, a couple of our older blocks didn't fully recover from the previous year, resulting in some reduction, but overall we were content with the outcome. Spring remained warm, accompanied by good rainfall that extended into summer. While December and February were dry, January experienced several wet days, with some rainfall exceeding 40mm. The mild conditions caused the start of harvest to be in early March, which is preferable to the hotter daytime temperatures typically observed in February.

Our Pinot Noirs from this vintage display a delicate and perfumed character, yet they retain their intensity and tannic structure, which lends them great presence. They evoke memories of some of the outstanding cooler vintages, where the balance between tannins, fruit, and aromatics was simply perfect.

Harvest date: 17/03/2021  
Baumé: 12.8  
pH: 3.43  
TA: 5.8

Soil: deep red volcanic / basalt  
Elevation: 220m  
Aspect: East  
Clone: Unknown  
Yields tons/acres: 1.8

### Vinification:

Fruit was handpicked early morning into small buckets (with bunch selection done in the vineyard). The cool fruit is brought into the winery where it is placed directly into two new 500L barrels (no de-stemming – 100% whole bunch). The fruit is then left for around 55 days on skins during which wild fermentation and wild malolactic fermentation take place. The wine and must is then drained out and pressed directly back to one of the 500L barrels. The wine is then matured for 10-12 months, then bottled using no fining or filtration. This wine is 100% whole bunch, 100% wild ferment, 100% wild MLF, 100% barrel fermented using 100% new oak.

### Winemaking Notes:

The Dr McMahon Pinot Noir is exclusively sourced from our original vineyard. This is the second vintage of this wine, and it has been a delight to witness a distinct expression of this style from a cooler year. The wine retains its remarkable complexity and layers, yet it exudes a greater sense of perfume and elegance compared to the 2020 vintage. We are excited to observe how this more delicate style evolves with age. Drink 2028 – 2038.

Wine Analysis:  
Production: 55 dozen  
Alcohol: 13.0%  
Ph: 3.70  
Acidity: 5.6 g/L

Reviews: **97 Points James Halliday Wine Companion 2023**