



2023 'Wide Open Road' Pinot Noir

Varieties: 100% Pinot Noir

Region: Mount Barker, Great Southern

Pinot Noir is dead sexy. Enigmatic, because it requires the right vineyard sites in cooler regions and is unforgiving of sloppy viticulture. Inspiring, because it does not conform to formulaic winemaking but requires imagination as much as experience. Frustrating as the slightest mistake can have disastrous consequences. When everything comes together the resultant wines are seductive, addictive and memorable.

The 2023 Wide Open Road is sourced from our Mount Barker vineyard, which is exclusively clone 115. Moderate crop levels and excellent growing conditions (cool, dry) achieved great typicity and natural acidity. We hand-picked a component for whole bunch fermentation.

In the winery we destemmed to open top fermenters with approximately 10% whole bunches. The wild yeast ferments were slow and cool, hand plunged and lasted 12 days before pressing. Wild malolactic fermentation then occurred in puncheon (500L) and the wine was stored on lees (sediment) for 3 months. Clears were racked off the top and the wine was bottled without filtration.

The 2023 Wide Open Road Pinot Noir has a dark red purple hue, indicating the intensity of the 2023 vintage. Aromas of dark cherry, plum, five spice and a whiff of iodine minerality really open up with a little air. The palate has richness and depth with black cherry, red plum, cardamom and cedar characters matched with powdery fine tannins and fleshy texture.

Snake + Herring