



PEACETREE

SEEDS & STEMS

2021 SYRAH PINOT NOIR 'NOUVEAU'

WINEMAKING

The Syrah was sourced from Margaret River and the Pinot Noir from Pemberton. The Syrah was left on skins for 18 hours before being pressed over chardonnay skins and then to neutral oak barriques. Fermentation was 10 days with wild yeasts and left on solids until final blending. The Pinot Noir was left as whole bunches to support a full carbonic maceration. The whole bunches were foot stomped to allow for a gentle maceration. Once carbonic maceration was well underway the fruit was crushed and destemmed to allow a wild ferment in open top fermenters. After 14 days, the Pinot Noir was pressed off into stainless steel tanks after undergoing malo-lactic fermentation. Both components were blended and the wine racked three times to remove as much of the solids as possible. The wine is unfinned, unfiltered and natural.

TECHNICAL ANALYSIS

TA - 4.65

pH - 3.79

Alc/Vol - 12.7%

WINEMAKER

Liv Maiorana (South by Southwest)

TASTING NOTE

Bright aromatics of red cherry, strawberry and raspberry. A light to medium bodied 'nouveau' style that expresses ripe fruit forward flavours - strawberry, plum and raspberry with soft, plump-tannins and a refreshing long finish.

AWARDS/REVIEWS

Not Shown to date

