



2020 Pinot Noir

Tech details

Alcohol: 13.8%

Residual Sugar: 0 g/L

TA: 6.45 g/L pH: 3.41

Yield: 7.5t/ha Harvest date: March 2020

Bottle Date: February 2021

Winemaking

Picked at flavour ripeness in small parcels, the grapes were in perfect condition on arrival at the winery where 85% of the fruit was gently de-stemmed and 15% as whole bunch. Eventually 20 open fermenters were used varying between 7 and 28 days on skins. All fermenters were hand plunged four times daily. Gently pressed into 100% French oak, 25% new, no sulphur in barrel, malolactic fermentation naturally occurred in spring. A small amount of Sulphur was added prior to bottling, this vintage was not filtered.

Viticulture

Grown on a north-facing-bank of the Derwent River, pinot noir from this 30-year-old cool-climate-vineyard is regarded among the most consistent and reliable in Tasmania. Six different clones are all grown on VSP trellising. The soils are permeable loams over limestone, each block with different depths of topsoil.

Tasting notes

Defined and intense fruits, texture and weightthroughout, tannins are very present yet fine and integrated, which carry the flavour right to the back of the palate.

Aroma: Black and red cherry, mulberry, spice and earthy.

Palate: Intense bright fruits, spice and briar.

