



2021 'Calcaire' Pinot Noir

Tech details

Alcohol: 13.4%

Residual Sugar: 0g/L

TA: 6 g/l

pH: 3.73

Yield: 5t/ha

Harvest date: March 2021

Bottle production:

Bottle Date: February 2022

Winemaking

The hand-picked fruit was hand sorted in the winery. 40% was whole bunches straight into a fermenter and crushed by foot, the remaining 60% was destemmed to a fermenter. 100% wild yeast, hand plunged and extended post ferment maceration before being transferred to 100% new oak for maturation. Malolactic occurred naturally in the spring. A small sulphur addition, filtration then bottling.

Viticulture

Grown on a north-facing bank of the Derwent River this 22-year-old cool-climate vineyard is widely recognised for producing some of the best chardonnay fruit in Australia including supplying grapes for Penfolds Yattarna 10 years in a row. The soils are permeable loams over Permian Lime originating from a 250-280M year old seabed. The vines are meticulously hand tended and yields are reduced by 50% to one bunch per shoot.

Clones: 777, 114, MV6, 8048, D2V5 and D5V12

Tasting notes

Spend time and enjoy each glass as it opens. Some key features to look for are the lack of new oak impact, the lack of green stalk flavour and feel, an impeccable line and that evolution in the glass that really marks a wine of pedigree.

Aroma: Powerful and spicy, cocoa and cloves.

Palate: Brambly, dark berry fruits, spice.

