

## PLACE

Hillenvale Vineyard, Cut Hill Road, Kangarilla. Growers Scott Binns, Richard and Malcolm Leask. Pinot Noir 1999 planted, D4V2 clone, 390m above sea level, westerly facing slope, red gravel, siltstone, quartzite, Burra geology group c. 750 million years old, some of the oldest structures in the region. This is our first make of Pinot Noir, and Adelaide Hills wine, after we were lucky enough to step into this historic property in 2020.

## VITICULTURE

Might as well say it straight up, 2021 was a sublime vintage in McLaren Vale, surely one of the best in a long time. Nature delivers good and bad, handing out vintage conditions without fear or favour and we make the most of what is delivered. It is just to cherish a vintage such as this, a reward for our farming endeavours we feel. A wet start to Spring, the wettest since 2010, combined with warmer than average temperatures, improved conditions for vine growth and health, and pushed flowering through nicely. A mild start to Summer, with only a short heatwave in January, helped keep vines hydrated and berries full. Veraison was later than average, which contributed to a long ripening period. March and April were mild and dry, which slowed down harvest and allowed for full flavour development with excellent natural balance. It was a year for patience in picking and we had time and nice space in the winery.

## SENSORY

**COLOUR:** Bright, light ruby red.

**AROMA:** Wild berries, blossom, roses, earth and mushroom, tomato sugo, wood spice, cinnamon.

**PALATE:** Red cherry, red plum, persimmon, white pepper, tea leaf, red soil, stems. Fruity, balanced and elegant, velvet tannins, long palate. Joyous to drink, crisp.

## VEGAN FRIENDLY WINE

HITHERANDYON.COM.AU



2021

# PINOT NOIR

## ADELAIDE HILLS, S.A.

100% Pinot Noir

## WINEMAKING

Hand-picked on March 18, 2021. Delivered to the winery where it was then gently de-stemmed and fruit into a 4 tonne stainless open top fermenter, we aimed for 100% whole berries. Once commenced, fermentation was for 8 days, then the free run juice was gently pressed direct to barrel, pressings were separated also into oak. Maturation in 7-9 year old French oak puncheons and hogsheads, racked and returned twice over a period of 7 months only, the process aimed to retain vineyard and fruit freshness. A barrel selection of pressings blended back in just prior to bottling, to form 10% of the final wine. A light screen filtration, with no fining, then bottling; completing the process on November 4, 2021 and sealed under Neutrocork premium. Vegan friendly wine.

## FOOD MATCH

Sardines pan fried and served with a pine nut, fennel, parsley and orange salad. Nice with a rhubarb and apple pie to follow. You can even chill this Pinot prior to serving.

## CELLARING

Drink now but can keep until 2028.

## WINE ANALYSIS

Alcohol 13.5% ~ pH 3.6 ~ Total acidity 5.8 g/L