

PTG Nouveau 2023

Not a carbonic nouveau, this is fresh fruit (strawberry and cherry) with spice (pink peppercorn and cinnamon). Super crunchy, super fun.

Cases produced: 55 **Harvested:** 29th September 2023

Varietal: 60% Pinot Noir 40% Gamay

Brix: 20.5 **Yield:** 3.5 metric tonnes per acre

Fruit: ripe and clean at 16°C

Vineyards: Pinot Noir - Bock Vineyard, St David's Bench, Ontario, Canada. Minimal till and permanent cover crops with reliance as much as possible on biologicals and elementals.

Gamay - Bucknall Farms Vineyard, 20 Mile Bench, Ontario, Canada. Dry and sustainably farmed with permanent cover crops.

Climate: continental

Soils: Bock Vineyard - Tavistock red phase, Toledo loamy phase and Toledo phase; soils not common in the region.
Bucknall Farms Vineyard - Calcareous clay loam soil with varying degrees of silt, limestone gravel and boulders.

Age of vines: Bock Vineyard - 12 years. Bucknall Vineyard 15 years.

Training: two arm vertical shoot positioning

Irrigation: dry farming

Growing season: 2023 was a very mild and moist growing season. The main challenge, as a result, was battling mildew all summer long. A sudden dry spell was welcomed with open hands and hearts just before harvest and then remained for most of harvest, which turned around the season quite spectacularly. The result is perfectly ripe fruit flavours, with low alcohol and high acids - a sweet spot for our style of wines.

Harvested: by hand; table sort

Pressing: 1 hour gentle cycle

Yeast type: wild, ambient

Fermentation Co-fermented in Apollo egg - 40% whole-cluster. A five-day cold soak followed by a 21-day primary fermentation. Gentle punch-downs and pump-overs were employed when needed to keep the cap healthy and to extract flavour and structure. 100% of the wine went through malolactic fermentation, taking one month to complete.

Elevage: 1 day before being bottled.

Fining: unfining

Filtration: unfiltered

Bottle age before release: 1 day

Closure type: Diam 5 cork composite



ABV: 11.5%

RS: 1.0g/L

TA: 5.6g/L

pH: 3.7

So2: <5ppm free