

## PLACE

Hillenvale Vineyard, Cut Hill Road, Kangarilla. Growers Scott Binns, Richard and Malcolm Leask. Pinot Noir planted in 1999, 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 third make of Pinot Noir, an Adelaide Hills wine after we were lucky enough to step into this historic property in 2020. We are high up here in the hills you can still see the Gulf St Vincent beyond Kuitpo Forest, quite an amazing site.

## VINTAGE

It was really a small miracle and with good luck, that a healthy harvest started in 2023. A very wet and cold winter and spring, indeed the wettest November and lowest solar radiation days of a growing season on our record, made for extremely challenging vineyard management and disease pressure conditions. The hard work and experience of our Leask Agri team, along with a lot of good humour, produced a balanced environment without vine stress, and an ideal amount of bunches. Regenerative agriculture was the key-grass cover, organic material, and soil moisture. A little daunting was the lateness of the season, however a lovely autumn, still warm enough for ripening but cool too, so the fruit was fresh and balanced, at lower Baume with natural acidity.

## SENSORY

**COLOUR:** Bright, ruby red.

**AROMA:** Wild berries, bergamot, tomato sugo, wood spice (cinnamon).

**PALATE:** Dark cherry, raspberry tea leaf, rhubarb, pine needle, sandalwood. Earthy brown/mushroom soil, balanced and lithe, sappy long palate. Likes a big glass and swirl.

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2023

**PINOT NOIR**  
**ADELAIDE HILLS, S.A**

Pinot Noir 100%

The vineyards looked wonderful, vibrant canopies with good sized berries, crop was a wee bit light, adding to our confidence of a top quality vintage. After sixty-two days of the 2023 harvest 'loop' what was very clear was that we had a brilliant group of people to help us, producing unreal quality fruit and getting it all off spot on time, clean & fresh.

Gentle handling and the wines are happy and shining. Healthy environment, passionate people, growing better wines with a light footprint again in 2023, we look forward to sharing with you.

## WINEMAKING

Hand-picked on April 5th, 2023. Delivered to the winery where it was then gently de-stemmed and fruit into an 8 tonne stainless open top round fermenter, we aimed for 100% whole berries, with a 10% whole bunch portion also. Wild yeast fermentation was for 10 days, then the free run juice was gently pressed direct to barrel, pressings were separated also into oak. Maturation in 3-4 year old French oak puncheons and hogsheads, with 15% in new oak. Racked and returned twice over a period of 6 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 December 15th, 2023 and sealed under Neutrocork premium. 498 dozen produced. Carbon neutral and 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.

## WINE ANALYSIS

ALC 13.5% ~ pH 3.5 ~ Total acidity 6.0g/L ~ Total SO<sub>2</sub> 79ppm