

2022 PINOT NOIR

WINEMAKER'S COMMENTS

The 2022 Pinot Noir was picked from block 1 in the Estate vineyard. Half of the vintage was cold soaked for 5 days before fermentation in a stainless-steel open fermenter and the remaining half was fermented straight after picking, also in an open fermenter. After pressing the wines underwent secondary fermentation and were then stored in a combination of French and American oak for approximately 9 months before bottling.

Region

Pyrenees, Western
Victoria, Australia

Grape Varieties

95% Pinot Noir & 5% Shiraz

Colour

Garnet.

Cellaring

Can be enjoyed now or cellared with confidence for three to five years.

Aroma

Wild strawberries, red cherry and fresh forest floor.

Technical Details

Alcohol: 12.5%
Total Acidity: 5.02 g/L
pH: 3.79

Flavour

A classic Pinot Noir with savoury notes and delicate wild berries, bramble, mushroom and sage.

