



PINOT NOIR 2021

LIMESTONE COAST, SOUTH AUSTRALIA

VINTAGE CONDITIONS It has been noted as one of the best growing seasons in recent years, with a wet winter allowing the vines to produce a healthy canopy, and mild temps and periodic rain providing good growing conditions. Very little heat stress was experienced across the growing regions. A cool and dry summer sustained even ripening, and allowed viticulturists and winemakers to harvest grapes at their optimal fruit expression.

WINEMAKING The fruit was harvested in the cool morning, and held cold after crushing for a period of cold-soak to ensure gentle extraction of the fruit characters. The ferment was kept cool, and the wine pressed off skins into oak to complete fermentation. Blending and maturation occurred in barrels and stainless steel tanks, before stabilisation and filtration.

COLOUR Cherry red

AROMA A complex nose of black cherry and dried herb aromas, plus a touch of florals in the background

PALATE Soft and juicy, the wine has a refined varietal fruit expression with soft powdery tannins, and a textural finish

WINE ANALYSIS Alc/Vol: 13%, pH:3.44, Acidity: 5.5

WINEMAKER Leisha Munro & Stephen Tierney

THE HIDDEN SEA is a premium wine company making wines that matter for people who care. For every bottle of The Hidden Sea sold, we remove and recycle the equivalent of 10 plastic bottles from the ocean.