## **Bec Hardy Pinot Noir 2023**

## Adelaide

**Story:** Vibrant and fresh, this wine is one of the best value Pinot Noirs going around – it's the perfect red wine for all seasons!



**Vineyard:** This wine is a single vineyard Pinot Noir from the Osmond's 'Clay Creek' block located in a beautiful pocket, just outside McLaren Flat. The vines are 50 years old, a rarity for Pinot Noir in McLaren Vale. The long-established vines make for wonderfully balanced and high-quality grapes.

**Soils:** The soils in this vineyard are deep alluvial clays from the Holocene era (11,700 years old). This area would have been a flood plain that was first planted by settlers, so the soils retained water and the vines grew well, even before irrigation.

Harvest Date: 3<sup>rd</sup> February 2023

Winemaking Grapes were picked and had a very short truck ride straight to the winery which allowed for fast processing after harvest. The grapes were destemmed and chilled to 12°C at the crusher before a 24hr cold soak pre-fermentation.

Cool ferment temps allowed for bright fresh fruit flavour retention. Gentle treatment through ferment involved minimal 'handling' of the fruit, with oxygen injection into the ferment 3 times daily to keep the 'cap' wet and extract flavour, colour, and tannins from the skins. After 8 days ferment on skins, the wine was pressed to seasoned oak for 3 months before early bottling.

Nose: Lifted perfume nose of red cherry and strawberry.

**Palate:** Medium bodied palate shows generous cherry fruits with earthy notes. Soft oak tannins complement the fruit structure and give length to the finish. An approachable wine showing great generosity of varietal fruit flavour.

VARIETY: Pinot Noir	<b>BOTTLES PER CASE</b> : 6
REGION: Adelaide	BOTTLE GLASS WEIGHT (g): 560g
CLOSURE TYPE: Screwcap	BOTTLE BARCODE: 9355811000321
OAK TREATMENT: 3 months in seasoned French oak	CASE CONFIGURATION: 26 cartons / layer, 4 layers
ALC/VOL: 14. %	CASES PER PALLET: 104
pH: 3.56	CASE WEIGHT (kg): 8
TITRATABLE ACID (g/L): 5.7	CASE DIMENSIONS (cm): 26.5 (l) x 18 (w) x 30 (h)
RESIDUAL SUGAR Glucose + Fructose (g/L): 0.3	CASE BARCODE: 29355811000325



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