

LIGHTFOOT

2021 Cliff Block Pinot Noir

The Wine

"I think it's a sign of a good pinot when it's got pinot character written all over it and yet it's hard to describe". Alastair Butt, Senior Winemaker.

It's a little darker and more textural than the Myrtle Point Pinot Noir. Silky, seductive, earthy and generous example of Gippsland pinot noir. Layers of black cherry, dark plum, rhubarb, earthy notes, some spicy French oak and the illusive "pinot character" are all here and make a wine of subtlety and complexity that is a joy to drink.

Winemaking

Hand-picked fruit was added to the fermenter with 80% de-stemmed and 20% whole bunch. Cold soaking was carried out over 7 days before the grapes were warmed up ready for fermentation. The ferment was limited to a max temperature of 28 degrees celsius, and hand plunged twice daily. A post ferment maceration of 5 days allowed further extraction of colour and tannins, before the wine was pressed into French oak barrels, of which 30% were new.

Viticulture

The 2021 season was a welcome relief after the challenges of the previous year. In fact, it was the kind of year that you dream of as a viticulturalist! Good winter rains and mild spring conditions led to an even bud burst with very uniform shoots. An average sized crop set with amazing consistency throughout the vineyard and across all varieties. The regular, but not excessive rainfall kept the vines happy and the sunny but mild conditions had everything progressing along beautifully. Careful canopy management and shoot thinning was carried out in late spring, and then a couple of light trims throughout the remainder of the Summer. The relatively cool but sunny conditions remained all the way from Christmas until harvest, resulting in slow but even ripening of the bunches, whilst retaining a fine natural acidity.

Vineyard

Made exclusively from fruit grown at the Myrtle Point Vineyard in the coastal Gippsland Lakes District, Victoria. Located between the Great Dividing Range and Bass Strait, the Gippsland Lakes District enjoys a cool, semi-maritime climate.

Cliff Block

The Cliff Block is planted on a limestone bluff high above the Mitchell River at the southern end of the Myrtle Point Vineyard. The exposed site is naturally low yielding and consistently produces Pinot Noir with great intensity and complexity.

Soil

The Myrtle Point Vineyard is located high on a limestone bluff above the Mitchell River. The soil structure of the vineyard is classic Terra Rosa over Limestone which is highly unusual in Gippsland.

Elevation	60m ASL
Harvest Date	Hand Picked 16/3/2021
Clone	MV6, planted in 1997.
Total Make	134 Dozen.
pH	3.41
T/A	6.75g/L
Alcohol	13.5% Alc/Vol
Vegan	Vegan friendly

