

LIGHTFOOT

2021 Minotaur Pinot Noir Shiraz

The Wine

A mythical beast of a wine: 50% Pinot Noir, 50% Shiraz. A vibrant ruby colour, heaps of bright expressive fruit character and a little earthy tannin.

Inspired by the early wines of the Hunter Valley. We wanted to make your own version of this classic but uncommon blend. Pinot Noir and Shiraz were vinified separately for this project. We wanted to be able to blend the different wines so that the finished wine showed Pinot character first and foremost, but with some extra heft added by the shiraz.

Winemaking

The Pinot Noir component of the wine was 100% de-stemmed fruit, fermented in open fermenters using the yeast 'IOC Revelation Terroir', and hand plunged twice daily. The wine was then matured in seasoned French oak Barriques for 9 months prior to blending.

The Shiraz winemaking was very similar. De-stemmed fruit was fermented in open fermenters with the yeast 'Syrah'. The wine was also matured in seasoned French Oak barrels. The Pinot Noir and Shiraz were blended prior to being filtered and then bottled in January 2022.

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.

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 rossa over limestone which is highly unusual in Gippsland.

Accolades

Trophy - Best other red variety or blend - Gippsland Wine Awards 2022

Harvest Date	5/03/2021 (pinot noir) & 7/04/2021 (shiraz)
pH	3.60
T/A	6.85 g/L
Alcohol	13.3% alc/vol
Clone	MV6 planted in 1997 (pinot noir) & unknown (shiraz) planted 1997.
Vegan	Vegan friendly
Total Make	120 dozen

