

LIGHTFOOT

2022 Beaujangles

The Wine

Small batch, limited release.

Inspired by the Beaujolais Nouveau wines of France, this early release Pinot is super-bright and juicy. Whole-berry fermented and un-oaked for maximum fruitiness and vibrancy. Made to be enjoyed young and fresh over the warmer months. Brunches, lunches, Barbeques and Summer nights. Can even be slightly chilled. Bright juicy fruit. Drink young and fresh.

Winemaking

Harvested fruit added to the fermenter as predominantly whole berry, not crushed, with the removal of all stalks. Ferment inoculated with a fruit forward style yeast, and ferment controlled at around 22 degrees. The cap was kept wet with a daily stir, but proper plunging was avoided.

After 1 week the ferment was pressed to tank, inoculated with Malo-lactic bacteria, and then run to old seasoned 500L puncheons to finish primary ferment and MLF. The wine was removed from these puncheons in October and filtered prior to bottling in early November 2022.

Viticulture

2022 was the most challenging year since 2011. A very cold, wet and windy Spring led in to a cold and very wet Summer. La Nina conditions prevailed throughout and we ended up getting just under 1 meter of rain (964mm) over the financial year with a good portion of that falling during the growing season.

A poor quality flowering led to a very small crop setting, although fruit quality looked good. Lots of work with shoot thinning, shoot positioning and general canopy management meant that we kept disease out, and the crop crept towards ripeness. A general lack of sunshine and wet soils delayed ripeness by up to as much as a month compared to average.

Harvest proceeded with most grapes coming in at slightly lower Baume's than normal, even though harvest dates were so much later.

Alcohol

12.8% Alc/Vol

Vegan

Vegan Friendly

