

LIGHTFOOT

2023

Myrtle Point Vineyard Pinot Noir

The Wine

Pinot noir commands centre stage here in Gippsland. This wine has a lot of the classic Pinot fruit character of red berries and dark plum. It also shows the trademark hint of something a little meatier and more savoury that we see in Pinot from the Myrtle Point Vineyard. It's a wine that is mostly about the pure expression of fruit character, but there is subtle texture and tannins in this wine and a touch of the barnyard/forest floor "funk".

Winemaking

Made in a series of open fermenters using a variety of winemaking techniques for complexity, structure and depth. We used 3 different yeast strains throughout the ferments, RC212, IOC Révélation terroir, and M2.

All ferments were hand-plunged twice daily, and allowed to ferment until completion. Temperatures were kept below 25 degrees celsius through the main part of the ferment. The wine was then pressed to tank, combining both the pressings and the free-run fractions, before being sent to barrel the following day for maturation and malo-lactic fermentation. 10% new French Oak barrels were used in the blend, with the remainder being in seasoned French oak, and allowed to age in the cellar for 7 months. Coopers used include Damy, Sirugue, Francois Frere and Mercurey. The wine was cross-flow filtered prior to bottling in October 2023. This wine was not fined with any animal products and is proudly vegan.

Viticulture

2023 was a welcome change after the very challenging previous few vintages. The La Nina conditions that had been present for the previous couple of years persisted through the Spring, however this provided plenty of water and fortunate breaks in the wet conditions coincided with flowering and so we had a successful fruit set overall.

The canopy was shoot thinned in the spring, and then carefully managed through the early summer period resulting in well positioned shoots and a nice, airey, and light filled fruit zone.

The La Nina conditions ended at Christmas time and we had a pretty much dream run up until harvest. Nice dry, moderate temperatures meant that we progressed towards harvest at a slow and steady rate with the actual harvest beginning a bit later than the long term average. This gave the grapes a chance to develop great flavours without accumulating high sugars and thus high alcohol levels.

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 Rosa over Limestone which is highly unusual in Gippsland.

Harvest Date	20-23/3/2023
pH	3.58
T/A	8.4g/L
Alcohol	13% Alc/Vol
Clone	MV6, planted in 1997
Vegan	Vegan friendly

