



2022 Dirt Boy Pinot Noir

Region Adelaide Hills

Colour Deep garnet with ruby hues

Aroma Lifted aromas of black cherry, wild strawberry, truffle and roasted beetroot.

Palate A focused palate of black forest cake, Morello cherry, hints of game and spice with persistent fine tannins.

Viticulture

Variety: Pinot Noir
Clone: MV6 + Pommard
Row Width: 2.1 metres
Vine Spacing: 1.5 metres
Vine Density: 3,175 vine per ha
Elevation: 395 metres above sea level
Vine Age: 25 years
Soil Type: Free draining limestone, shale and quartz over a sandy loam.
Irrigation: daily monitored drip irrigation,
Shoot Thinning: By hand.
Fruit Thinning: By hand three times per vintage.
Lateral Thinning & Leaf Plucking: By hand on eastern side for morning sun.
Harvesting: 100% of the vineyard is handpicked to maximise fruit quality.

Winemaking

- / 24 hrs in Coolroom / Freezer before processing.
- / Destemmed not crushed. Whole berries only!
- / Sit in tank for 3 days soaking at room temp.
- / Wild ferment
- / Plunged daily
- / Delastage (drain juice in morning, then tip juice back over the top) twice during ferment.
- / Post ferment sealed in variable capacity tank and left for week on skins.
- / Pressed to tank
- / Settled in tank for 3 days
- / Gravity moved to barrel.
- / French oak. Damy Remond and Mercurey. 2-3 yr old oak.
- / 10 months in oak
- / Racked to tank and bottled without finings or filtration



Analysis

Alc/Vol	12.8%
pH	3.3
TA	7.9
Picking date	24.03.22

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