

RUSSELL & SUITOR

TASMANIA • AUSTRALIA

CAZADORA



PINOT NOIR • 2022
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COLOUR

Red

NOSE

Vibrant raspberry, cherry, and integrated French oak

PALATE

Red cherry, strawberry, and musk are supported by oak spice and an elegant structure.

WINEMAKING

Hand-picked in mid-April, a late year it was, fruit was crushed and destemmed to press, and only the free-run juice was collected and cold settled for this wine. Juice pH was 3.14, the year was cold, and acids were high. Settled juice was warmed and inoculated, and once fermentation started, it was transferred to new French oak hog heads. During fermentation, a Malo culture was started and added to barrels at the end of primary fermentation. By the end of malolactic fermentation, the wine's pH was up to 3.40. The barrels were topped and kept on minimal sulphur until October, being stirred monthly.

FOOD PAIRING

Roast duck breasts with agen prunes and armagnac or duck breasts with port sauce and celeriac purée

VINTAGE NOTES

Hot and dry

QUICK NOTES

VINTAGE

2022

WINEMAKER

ALEX RUSSELL

GRAPE VARIETY

100% PINOT NOIR

BOTTLED

JUNE 2023

GROWING AREA

100% TASMANIA

ALC %/VOL

13.0 % V/V

STANDARD DRINKS

7.7