



HAPPS
MARGARET RIVER

AFTERNOON LIGHT PINOT NOIR

Background:

Great Pinot Noir is rare. It can only be produced in environments where the grape matures in ultra cool conditions. The average maximum temperature in the month of ripening in Dijon, Burgundy, France is 22°C. This grape is thin skinned and ultra sensitive to heat. It raisins unmercifully with dry air and puffs up like a balloon in the rain, in the process detaching itself from the stalk. Depending on the season it is picked between the first and the last week of March. If the last half of February is cool we are in with half a chance. Secondly the vine needs to crop lightly and preferably find its way through the season without water if the seeds and pulp are to mature properly. It needs to be close to senescing its leaves at harvest due to drought or cool overnight temperatures. Ripening is too fast in hot climates and there is insufficient time for the ripe flavour to develop and the astringent green flavours that are always present in immature grapes to fade away.

In Karridale Pinot does better in some years than others. It always makes an interesting wine and sometimes promises greatness. Above all we look for lightness, sweetness and suppleness that is rarely available with any other red grape variety except perhaps Grenache or Sangiovese. Pinot Noir is the fragile ballerina of red grape varieties.

Unfortunately there is a general perception in show judging circles that WA is incapable of making good Pinot. We are resolved to change this perception and have topped the pinot classes on a couple of occasions, raising eyebrows in the process.



Current Release: 2021 Vintage

Viticultural & vinification notes

VINTAGE CONDITIONS	An unusually wet season presented many challenges in the vineyard. Thankfully our unique trellis system and attention to detail produced quality fruit despite the challenges
VINEYARD	Three Hills Karridale Hand pruned to rods Hand picked
GRAPE VARIETY	Pinot Noir
MATURATION	9 months in French oak Puncheons (50% new) and bottled early to retain freshness.
WINE ANALYSIS	Alc/Vol: 12.9% Acidity: 5.7 g/l pH: 3.63 Residual Sugar: 0.1 g/l

Winemaker Mark Warren's comments

COLOUR	Light-medium red with a red hue.
NOSE	A pretty and complex aroma displaying strawberry and under ripe cherry with hints of rhubarb, raspberry, rose petal and bayleaf.
PALATE	Medium bodied with attractive sweet fruit. The flavours are of red fruits like strawberry, cranberry and cherry with hints of toasty oak, spice, fresh mint and confection. The wine has soft tannin yet has some attractive stalky grip driving the finish which adds to the wines length and appeal.

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