

2023 Estate 'Down the Hill' Pinot Noir

Our Thoughts

Baked cherry and a floral lift jump from the glass. Compote, ripe cranberry and raspberry carry through on the palate with a savoury backbone driven by graphite and clove spice. Earthy tannins bind the wine together, finishing with length and persistence.

Vintage Comment

Higher than average rainfall during flowering and over the course of the season resulted in lower yields on all sites. Flavour and sugar development were prolonged, resulting in more hang time, greater intensity, and drive.

Harvest Date :: Yield

Handpicked 20-29st March 2023 :: 0.7-5.7t/ha

Vineyards :: Clones

Coolart Road (78%), Capella (17%), Mihaly (5%) :: MV6 (70%), Abel (25%), 777 (5%)

Baumé:: pH :: TA

12.1-13.3 :: 3.2-3.4 :: 6.0-7.5g/L

Winemaking

Handpicked and hand sorted and (mostly) destemmed (with some whole bunch used in separate parcels).

Fermented in a mixture of concrete and stainless steel fermenters. A cold soak for 4-5 days before a wild yeast fermentation with an average of 16 days on skins.

The wine was then pressed to tank and racked to barrel keeping all the individual parcels separate, where they underwent natural malolactic fermentation. Aged in a combination of old and new puncheons and barriques.



Aging :: Oak

10 months :: A mix of barriques and puncheon French oak barrels, 12% new.

RS :: pH :: TA

Dry :: 3.64 :: 5.6g/L

Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

Bottled :: Closure

February 2024 :: screwcap

Food Pairing :: Serving Temperature

Braised beef cheek bourguignon with duck fat potatoes and a fresh garden salad :: serve at 13-16°C

Best Drinking

2024-2034

