

2023 McCutcheon Pinot Noir

Our Thoughts

An introduction of glazed cherry, rhubarb string and bramble spice are evident on the nose. Dried red berries, plum and strawberry glide across the palate along with blood orange and plum pudding. This is met by a delicate red wine jus that leads into a savoury edge of leather, cinnamon spice and finely detailed tannins.

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 4-11th April 2023 :: 1.0-1.4t/ha

Vineyards :: Clones

McCutcheon (100%) :: 667 (50%), MV6 (50%)

Baumé:: pH :: TA

12.2-12.9 :: 3.35-3.36 :: 6.9-7.5g/L

Winemaking

Handpicked, hand sorted and destemmed, this fruit was fermented in one tonne stainless steel fermenters.

A cold soak for 4-5 days before wild yeast fermentation with an average of 14 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 :: 18% new oak combined with old oak barrels in small and large format

RS :: pH :: TA

Dry :: 3.60 :: 6.1g/L

Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

Bottled :: Closure

February 2024 :: screwcap

Food Pairing :: Serving Temperature

Venison tartare, red hill truffle and rye crackers :: serve at 13-16°C

Best Drinking

2024-2034

