

2023 Mihaly Pinot Noir

Our Thoughts

Luscious black cherry, cranberry and raspberry meld nicely with cardamon spice. Stewed rhubarb, baked cherry and olive tapenade are all in harmony as velvet like tannins provide length and texture to the finish.

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 16-20th March 2023 :: 1.4-1.6t/ha

Vineyards :: Clones

Mihaly – Paradigm Hill (100%) :: 115 (67%), MV6 (33%)

Baumé:: pH :: TA

12.0 – 12.1 :: 3.46-3.48 :: 5.9-7.1g/L

Winemaking

Handpicked and hand sorted and (mostly) destemmed (some whole bunch used in separate parcels) this fruit was fermented in a mixture of concrete and 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 barriques.



Aging :: Oak

11 months :: 17% new oak combined with old oak barrels

RS :: pH :: TA

Dry :: 3.69 :: 5.5g/L

Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

Bottled :: Closure

February 2024 :: screwcap

Food Pairing :: Serving Temperature

Rye Pappardelle, duck and porcini ragu, orange buttered hazelnuts :: serve at 13-16°C

Best Drinking

2024-2034

