

2021 “Down the Hill” Estate Pinot Noir

Our Thoughts

Fruit compote and hints of toasted fennel and rosemary lead the way to what is a layered, complex and brooding style of Pinot Noir. Satsuma plum, cherry, cranberry sauce and fine chewy tannins fill the palate and linger.. for some time.

Vintage Comment

With a La Niña weather pattern controlling the season, the wet spring and start to the summer delayed bud burst and flowering. Below average temperatures and rainfall over summer allowed the grapes to ripen slowly but evenly, resulting in great concentration of flavour and good natural acidity.

Harvest Date :: Yield

Hand-picked 10 March– 18 March :: 1.8 - 4.7 t/ha

Vineyards :: Clones

Coolart Road 84%, Paradigm Hill 16% :: 100% MV6

Brix :: pH :: TA

22.86 - 24.12 :: 3.34 - 3.52 :: 6.3 - 7.2g/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 a 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

Aged in a combination of old and new puncheons and barriques

Aging :: Oak

11 months :: 12% new oak

Finished wine

Residual sugar 0.24g / L :: pH 3.50 :: TA 5.7g / L

Alcohol

13% (7.7 standard drinks/750ml bottle)

Production

Bottled Feb 2022 :: screwcap

Food Pairing

Gnocchi with braised rabbit ragu

Best Drinking

2023-2030

