



# 2024 10X Pinot Noir

### Our Thoughts

An inviting perfumed nose of black forest cake, red fruits, florals, and creaming soda.

Vibrant red cherry, raspberry compote and chinotto fill the luscious palate. This is followed by underlying baking spice to give a lovely savoury backbone. Well-integrated powdery tannins give structure and length.

### Vintage Comment

After a wet spring, the 2024 season gave ample sunlight and ideal ripening conditions across all varieties. Phenological ripeness was uniform and flavours although delayed, were abundant in great concentrations.

### Harvest Date :: Yield

Handpicked 4<sup>th</sup> – 15<sup>th</sup> March 2024 :: 2.5 – 4.5t/ha

### Vineyards :: Clones

Coolart Road, Hunts Road, Capella Vineyard, Paradigm Hill, McCutcheon and Wallis :: 777, MV6, 115, Abel, G5V15 and Pommard

### Brix :: pH :: TA

23 – 23.76 :: 3.3.42 – 3.59 :: 5.4 – 6.5g/L

### Winemaking

Handpicked fruit was hand sorted and fermented in various vessels across concrete, oak and stainless steel. Batches were cold soaked for 4 days at 8°C before the onset of wild fermentation.

Light fermentation management with pump overs and some plunging over the 14-18 days on skins before pressed off to tank and racked to barrel. Natural malolactic fermentation was completed in place before these specific batches were racked to tank for blending with gentle filtration before bottling.

### Aging :: Oak

5 months :: 15% new French oak barriques and puncheons

### Finished residual sugar :: pH :: TA

Dry :: 3.58 :: 6.0g/L

### Alcohol

13.5% (8.0 standard drinks/750ml bottle)

### Production

27<sup>th</sup> August 2024 :: screwcap

### Food Pairing

Braised lamb with preserved lemon and oregano, alongside fresh spring broad beans and peas :: serve at 15 – 18°C

### Best Drinking

2024 – 2034

