

## 2023 Coolart Road 'D Block' Pinot Noir

### Our Thoughts

Sitting at the lower portion of Coolart Road's eastern slope, 'D Block' – the historic heart of our single vineyard wines from this vineyard – typically has darker fruit, an earthy edge with bigger tannins.

This wine shows delicate rose petals intertwined with briny caper berry aromatics, lifting from the glass. The palate unfolds in layers, revealing dark plum and subtle balsamic notes, while hints of glazed beetroot add intrigue. Signature earthen tannins provide a lovely grippy framework, their rustic structure counterbalanced by sweet concentrated plum fruit.

### 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, good intensity, and drive.

### Harvest Date :: Yield

Handpicked 24<sup>th</sup> March 2023 :: 2.6t/ha

### Vineyards :: Clones

Coolart Road – D Block :: MV6 (100%)

### Baumé:: pH :: TA

12.8 :: 3.46 :: 6.15g/L

### Winemaking

Handpicked, 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 21 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 in French oak barriques :: 24% new oak

### RS :: pH :: TA

Dry :: 3.60 :: 5.7g/L

### Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

### Bottled :: Closure

February 2024 :: screwcap

### Food Pairing :: Serving Temperature

Venison with beetroot purée and juniper jus :: 14 – 17°C

### Best Drinking

2025-2039

