

2023 Estate 'Up the Hill' Pinot Noir

Our Thoughts

Carefully selected parcels from our Main Ridge sites meld together to show clarity of the 'Up the Hill' subregion of Mornington. Characters of strawberry and bright red fruits are accompanied by five spice and cedar. Fine graphite like tannin carry through the palate to a delicate soft 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 4-14th April 2023 :: 0.7-3.8t/ha

Vineyards :: Clones

Judd (39%), Wallis (28%), Spedding (22%)
McCutcheon (11%) :: MV6 (40%), 115 (27%), Abel (11%), 667 (6%), Calera (6%), 114 (5%), Pommard (5%)

Baumé:: pH :: TA

12.2-12.6 :: 3.2-3.28 :: 8.0-9.1g/L

Winemaking

Handpicked, hand sorted and destemmed 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 16 days on skins and a light fermentation programme. 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 :: 13% new French oak combined with seasoned oak barrels, small and large format.

RS :: pH :: TA

Dry :: 3.61 :: 5.8g/L

Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

Bottled :: Closure

February 2024 :: screwcap

Food Pairing :: Serving Temperature

Peking duck with mandarin pancakes and hoisin sauce :: serve at 13-16°C

Best Drinking

2024-2034

