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“The one Grand Cru of the state.” – James Halliday



2023 ESTATE PINOT NOIR

The Estate Pinot Noir is sourced purely from our six preferred clones on the estate. The fruit is de-stemmed via a small, customised, gentle de-stemmer that keeps as many whole berries as possible. Some whole bunches are included, the percentage varying according to the style of the vintage. After fermentation, the fruit is basket pressed direct to a combination of old and new French oak barriques. The wine is made without any additions until bottling.

GROWING SEASON

For the second year in a row the Piccadilly Valley growing season resulted in reduced yields. The long, cool and wet winter pushed into December affecting flowering and a cooler than average start to the year meant the small bunches and berries needed well into March/April to reach maturity.

BOUQUET

The complex and lifted nose features plum and fresh raspberries with hints of baking spice and wet soil.

PALATE

Layers of strawberry compote, rhubarb, plum, blackberries and cured meats feature on the palate. There is a hint of spice from the use of whole bunches and the long finish is supported by the subtle use of fine grained French oak.

VINIFICATION

Grapes were handpicked, keeping individual clones separate in small open fermenters. Some whole bunch fruit (14%) was added to ferments, enhancing aromatics and structural complexity. Fermentation was initiated by indigenous yeast (wild ferment). Each clonal parcel was basket pressed directly to a combination of new (17%) and seasoned French oak barriques with full solids. All barrels were kept on lees to build palate weight, body, texture and complexity. They were racked and blended just prior to bottling.

CELLARING

Drink now or cellar for around five years for further complexity.

TECHNICAL DETAILS

ALC 13%

*Enjoy,
Liam Van Pelt*

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