



2024 Adelaide Hills Pinot Noir

Region: Adelaide Hills, South Australia

Colour: Vibrant medium red

Aroma: Bright red fruits, floral lift and hints of charcuterie

Palate: Complex, savoury, ripe red fruit flavours and fine, firm tannins

VITICULTURE

Variety: Pinot Noir.

Clones: MV6 / 18GM / G8V7

Vine Density: 3500 vine per ha.

Elevation: 300 to 400 meters above sea level.

Vine Age: 25 years.

Soil Type: Free draining limestone, over a sandy loam.

Irrigation: Daily monitored drip irrigation.

Harvesting: A combination of handpicked and machine harvested fruit.

WINEMAKING

Machine picked fruit transported to the winery in the early hours of the morning. Hand picked fruit stored in the cool room for 24 hours before processing. Small open top fermenters used for the 20% whole bunch pressed fruit. The remaining fruit was pressed not crushed using whole berries only. The fruit was in tanks for 48 hours soaking at room temperature before being inoculated.

Monitored and plunged daily. Pressed to tank and settled for 3 days. French 2-5 year old oak for 10 months. Racked to tank and bottled with minimal finings or filtration.

FOOD MATCHES

Peking duck pancakes

Roast pork with cranberry jus.



Alc / Vol 13.0% - pH 3.67 - TA 6.4 - Picked 15.03.24 - VEGAN FRIENDLY - Cellar until 2030