

2020 Estate Pinot Noir

Vintage 2020

Varietal blend 100% Pinot Noir

Harvest date 3rd to 18th March 2020

Bottling date: 17th February 2021

Oak treatment Aged in 100% French oak 500-litre

puncheons, 300-litre hogsheads and 228-litre barriques (17% new) for 9

months.

Alcohol content 13.5%

Residual sugar <1.0 g/litre

Preservatives Sulphur dioxide (220)

Ageing potential 10+ years

Winemaking

Hand-picked over 7 days. All fruit was hand-sorted and destemmed or crushed to small open vats. Stalks were added back to select parcels for additional complexity. A mix of natural fermentation and inoculated yeasts. Cuvaison length ranged from 1 to 3 weeks on skins. Hand-plunged or pumped-over a maximum of once per day for gentle extraction and integration of tannin.

Winemaker's notes

Exhibiting a fine line and subtly-building power on a detail-laden palate, this Pinot Noir is the result of an assemblage of fifteen individual small batches sourced from our Maroondah Highway vineyard. The clonal mix is MV6 (93%) and D2V5 (7%) from our 1994 plantings.

A lighter field of colour precedes lifted aromas of red cherries and blood plum evolving to darker notes of sarsaparilla, briar rose and arrowroot biscuit. Savoury elements of nutmeg, tobacco leaf, lucerne, shiitake mushroom and beef stock further complex the leading characters with a background shout-out from an underlying stemmy note. The composed slow-building palate unfurls with flavours of red fruits, Campari, rhubarb and strawberry compôte with a late rise of cardamom, white chocolate and a chestnut meal texture.

From a warmer 2020 Yarra Valley vintage characterised by minimal crops and tiny bunches, this is one of our most savoury projections of Pinot Noir, backing it up on the palate with an accumulation of fine-grained, seamlessly integrated tannins married with a fine line of natural acidity and complexing stalk influence. The wine confidently pushes through the full length of the palate to a sweeping lingering finish.

Vegan friendly.

