



2021 Colleen's Paddock Pinot Noir

Vintage	2021
Varietal blend	100% Pinot Noir. Clonal mix (68% MV6; 26% D2V6; 6% 777)
Harvest dates	18 February (777 clone); 19 & 23 February & 6 th March (MV6 clone); 6 March (D2V6 clone)
Bottling date:	20 February 2022
Oak treatment	Matured in a mix of 500, 300 and 228-litre capacity super-premium Burgundian casks from Mercurey, François Freres, Saint Martin, Ermitage and Cavin cooperages (10% new) for 9 months.
Alcohol content	12.5%
Residual sugar	<1.0 g/litre
Preservatives	Sulphur dioxide (220)
Ageing potential	15+ years

Winemaking

Hand-picked across a seventeen-day ripening window, all clones were small batch-fermented and aged separately. Fruit hand-sorted and destemmed to multiple small open vats. Stalks added back to select parcels for extra complexity with two designated small vats of 100% whole bunch. A mix of natural fermentation and inoculation via commercial varietally-enhancing yeast strains. Cuvaion length ranging from 2 to 3 weeks on skins. Fermenting vats were hand-plunged or pumped-over a maximum of once per day.

Winemaker's notes

The Colleen's Paddock Pinot Noir blend (from our three clonal plantings) aims to exhibit an intense Pinosity with unfurling power, savouriness, complexity and maturity upon release. The combination of clones combine the boldness, weight and muscularity of the predominant MV6 proportion with the mid-palate focus and structure of D2V6 and the fruit-forward purity and finesse of 777. The medium-depth colour belies its innate concentration and power.

Vegan friendly.

