



2019 FELSECK VINEYARD PINOT NOIR

WINEMAKING DATA

Harvest Dates: October 10 – 17, 2019
Brix at harvest: Average 21.2
Blend and grape source: 100% estate grown certified organic Pinot Noir from Felseck Vineyard
Alcohol: 12.4% **pH:** 3.55
Residual Sugar: 0.25g/L **T.A.** 6.2g/L
Bottling Date: June 23, 2021
Vine age: 10 - 16 years old
Oak regime: 100% French Oak: 15% New, 15% 2nd fill, 31% 3rd fill, balance neutral for 10 months. Then blended and returned to stainless steel barrels (70%) and Mix of New, 2nd and 3rd fill (30%).
100% De-stemmed.
Un-fined and Unfiltered.
Certified Organic by Pro-Cert.

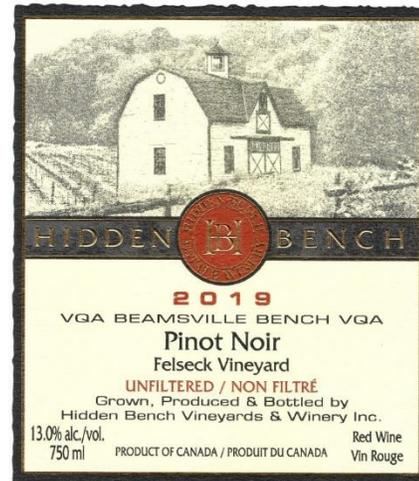
WINEMAKER'S NOTES

With precision viticulture practiced across all vineyard holdings, we are able to maximize ripening and flavour development. Hand harvested and sorted, the fruit was transferred to vat and cold soaked for 5-6 days.

With a very classic Pinot Noir expression in the fruit, we employed a gentle approach to managing the 'cap' during fermentation. After an average of 28 days the 'free run' wine is drained, settled and then put to barrel. Barrel selections for this single-vineyard wine were made in summer 2020, then blended and returned to stainless and oak barrels for an extended *élevage*. Racked to tank in winter 2021, the wine was bottled unfiltered and un-fined to capture the essence of the Felseck terroir.

TASTING

The 2019 Felseck Vineyard Pinot Noir has an intense nose of red currants, white pepper and earthy forest floor spice. The rich and offering palate has integrated tannins with flavours of dried cherries, winter spices and graphite. The supple acidity and tannin structure showcases the ageing potential this wine has to offer. Another classic expression of the Felseck Vineyard.



TERROIR SERIES

THE GROWING SEASON

A wet, cool April and May meant a delayed start to the season pushing 'bud break' behind what we typically see in our vineyards. The cool temperatures persisted throughout May and into June, much lower than seasonal averages.

We are used to celebrating the summer solstice when the vines are going through their flowering period but in 2019 there was a significant delay in flowering, which gave us an early sign that we were going to have a later harvest than normal.

Berry set was quite good considering the wet weather and the duration of flowering across our blocks. July and August presented challenges for high disease pressure and we were forced to open up the canopies to ensure good airflow and sunlight exposure to the nascent grape bunches. August was punctuated with a 'heart in throat' hail event on the 16th, with 'quarter size' hail stones raining down on our vines. Fortunately the damage was minimal and we considered this 'nature's crop reduction' to ensure fruit yields are in check for the best quality. The end of summer was a waiting game. You can't rush greatness and we had to monitor fruit maturity and flavour development. It gave us time to prepare for the coming harvest and a healthy crop size.

Harvest for the 2019 vintage began on September 19th with Pinot Noir. The harvest was prolonged with a few rain events but our hard work during the growing season paid off and we were able to craft a wonderful array of wines from a very unique vintage