



## 2019 ESTATE PINOT NOIR

### WINEMAKING DATA

**Brix at harvest:** 21.2 Average Weighted Brix  
**Harvest Dates:** October 1 – 16<sup>th</sup>, 2019  
**Blend and grape source:** 100% estate grown certified organic fruit from our Locust Lane, Felseck and Rosomel Vineyards.  
**Alcohol:** 13.0%      **pH:** 3.59  
**Bottling Date:** August 28, 2019.  
**Residual Sugar:** 0.58g/l      **T.A.** 6.14 g/L  
**100% De-stemmed**  
**Vine age:** Planted 1990 to 2010  
**Oak regime:** 100% French Oak: 29% new, 11% 2<sup>nd</sup> fill, 11% 3<sup>rd</sup> fill and the rest (49%) neutral for 10 months.  
**Time in barrel:** 10 months  
**Un-fined & Unfiltered.**  
**Certified Organic by Pro-Cert.**

### WINEMAKER'S NOTES

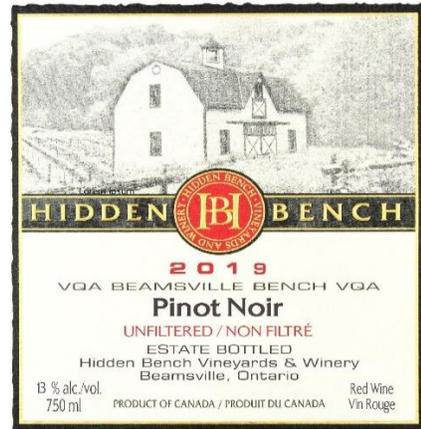
The 2019 season was a long growing season, and a cool September meant we were able to let the fruit hang on the vine for an extended period, with some of our latest historical picking dates across the board.

The grapes were handpicked, sorted and cold-soaked in small lots for 5-6 days, during which time a "saignée" was made to produce Rosé wine and concentrate the skin to juice ratio in the must. Fermentation started naturally with indigenous yeasts and the caps were gently submerged twice daily during fermentation. At the end of fermentation, the free run wine was drained and settled in tank before barreling down by gravity. The skins were gently pressed in a traditional basket press. Natural malolactic fermentation was complete in the Spring of 2020.

The wines were racked from barrel to blend in early August 2020, and the wine was settled & stored in stainless steel tanks prior to bottling. The wine is un-fined and unfiltered to capture its purity.

### TASTING

Ruby in colour this Pinot Noir has an intense nose of cherry and Loganberries. This fruit forward wine is vibrant and lush, offering a silky red fruit core. The tannins are beautifully integrated into the wine, making it very approachable in its youth, but will also continue to evolve in the bottle for another 3-5 years from vintage.



### 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 16<sup>th</sup>, 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 19<sup>th</sup> 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.