



VINTAGE

A relatively cool and wet growing season kept the vineyard crew on their toes. Their hard work paid off come vintage time when the fruit was picked with a lovely balance of flavour, sugar and acid. The 2020s are elegant and a pleasure to drink.

VINEYARD

A blend of four vineyards, spanning from Seville in the upper Yarra Valley to Coldstream and Dixons Creek in the lower Yarra Valley and right up into St Andrews in the far north West of the Yarra Valley. Altitudes vary from 130m above sea level to 240m and soil types include both red volcanic loams and grey clay loams overlying mudstone. The Pinot Noir clones used are MV6, 114 and 115.

VINIFICATION

The handpicked fruit was assessed at the winery for its suitability for whole bunch fermentation - the final wine is a blend of many small open pot fermentations, with 25% whole bunch across the board. 10 days of maceration with gentle pump overs and the odd plunge kept extraction relatively low. Maturation in French oak barrels for nine months, 25% of which were new, before blending in late December for bottling in February.

TASTING NOTE

Bright Burgundy red in colour. On the nose there's plums, wild strawberry, bramble bush and a hint of graphite from the whole bunch - all with an underlying character of freshly turned earth. Good concentration on the front palate, with focused drive through to the finish; the stalk influence knits the palate into a silky, seamless journey. Flavours of wild raspberry and a lick of sweet flinty oak.

WINEMAKERS COMMENTS

We aim to make wines that are an honest reflection of this stunning region - wines with elegance, restraint, complexity and balance. The vineyards are predominantly from the Upper Yarra Valley, and the cooler microclimate here helps us capture the elegance and finesse of this noble variety. We allow the vineyards to express themselves throughout the winemaking process; taking the approach of minimal intervention but maximum attention.

ALC: 13%

PH: 3.63

TA: 5G/L

RS: DRY