



VINTAGE NOTE:

A warmer and drier than average growing season with just 303 mm (9 inches) of rainfall and a higher than usual growing degree day index of 1571°C, leading to an earlier than usual harvest and fuller bodied wines.

Harvest started on the Leongatha vineyard with the Chardonnay on March 14 at 13.9 Baume, followed by Pinot Noir between March 15-22nd with average ripeness of 14.1 Baume. Chardonnay from our older vineyard was harvested on March 25th and Pinot was picked March 28-30th with an average ripeness of 14.5 Baume. Average yields across the varieties was 5.5 tonne/hectare.

WINEMAKING:

Bunches are carefully sorted in the vineyard before destemming and transferring the must directly to open fermenters with 40ppm SO₂. A natural ferment usually starts within four days when rigorous plunging commences until fermentation approaches completion. Between 10-14 days from harvest, the wine is drained, and the skins are pressed gently and combined with the free-run wine, which is settled for a week or so before racking to barrel using gravity. Malolactic occurs in the barrel, and once complete, the wine has 50 ppm SO₂ and is topped and checked regularly.

Estate Pinot sees around 15% new extra tight grain, light toast oak barrels, and a selection of the finest barrels from the Leongatha vineyard. The wine stays in the barrel for 15 months. Gravity decanted off lees from a spigot at the bottom of the barrel to the tank—no fining of any sort or filtration before bottling in August 2020.

TASTING NOTES:

The first sniff reveals a bowl of bright, fresh red berry fruit aromas, with delightful purity. With additional time in the glass, some deeper vinous characters appear. A seamless poised palate lined with refined tannins on a silky textural mid-palate finishing with fresh and clean flavors.

ANALYSIS:

Alcohol 14.1%
Acidity 5.9 g/l
pH 3.70

GREEN PRACTICES

Practicing Organic, Biodynamic.

