



2022 10X Tasmania Pinot Noir

Our Thoughts

Lifted aromas of strawberry, spice and cherry pip guide this elegant and finely structured wine. The mineral backbone creates a lovely tension which is complimented by the silky tannins and delicate detail.

Vintage Comment (Tasmania)

After a wet spring, the 2022 season gave ample sunlight and ideal ripening conditions across all varieties. Ripening was slow and steady which allowed for uniform phenological ripeness leading into an abundance of flavour and concentration.

Harvest Date :: Yield

Handpicked 4th April 2022 :: 2.5t/ha

Vineyards :: Clones

Derwent Valley :: 667 and MV6

Brix :: pH :: TA

23: 3.45: 8.3 g/L

Winemaking

Hand sorted on our sorting table. A 3 day cold soak at 8°C before naturally fermenting using indigenous yeast for 15 days on skins in a concrete fermenter.

Lightly pressed then aged in oak for 11 months where it went through a natural malolactic fermentation before it was filtered and bottled.

Aging :: Oak

11 months :: 30% new puncheons

Finished residual sugar :: pH :: TA

Dry :: 3.65 :: 5.6g/L

Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

Production

22th Feb 2023 :: screwcap

Food Pairing

Smoked duck breast with a grape, herb and almond tabouli :: serve at 15 – 18°C

Best Drinking

2026 – 2032

