2022 ‘Down the Hill’ Estate Pinot Noir

Our Thoughts

The deep red purple colour of this wine does not disappoint. A brooding mix of savoury characters; charcuterie and hints of leather together with blue and dark fruits and a striking raspberry edge. The palate is layered, sultry, and complex and will provide much joy in the years ahead.

Vintage Comment

The 2022 season started with a very wet and variable spring before and during flowering, resulting in small bunches and berries and reduced yields across most sites. However, the exceptional summer and autumn months that followed provided perfect ripening conditions, resulting in great concentration, colour and striking flavours across all varieties.

Harvest Date :: Yield

Handpicked 2-15 March 2023 :: 2.6t/ha

Vineyards :: Clones

Coolart Road (79%), Mihaly Vineyard (21%) :: MV6 (58%), Abel (27%), 115 (15%)

Baumé :: pH :: TA

12.2-12.8 :: 3.51-3.56 :: 5.25-6.7

Winemaking

Hand sorted on sorting table. Wild yeast fermentation, 18-24 days on skins in a combination of concrete, stainless steel and oak fermenters. Some whole bunch was used across various parcels.

Aged in oak in barrique and puncheon formats. The wines was in barrel for 8 months and went through a natural malolactic fermentation before it was blended, filtered and bottled.

Aging :: Oak

8 months :: 20% new oak barrels

RS :: pH :: TA

Dry :: 3.43 :: 6.2 g/L

Alcohol

13.0 % (7.7 standard drinks/750ml bottle)

Bottled :: Closure

6 February 2023 :: screwcap

Food Pairing :: Serving Temperature

Prosciutto wrapped eye fillet with porcini mushroom and potato celeriac mash :: serve at 13-16°C

Best Drinking

2024-2032

