2022 ‘Up the Hill’
Estate Pinot Noir

Our Thoughts

Red cherry, plum and rose petal nuances are the signature beginnings of this delightful Main Ridge Pinot Noir. The wine has great depth and presence from the start, the cherry fruit has a raspberry cola edge highlighted by a soft velvety texture and chewy mineral tannins with a peak of char. A dark, beautifully structured wine that reflects the season and its terroir.

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

26 March-10 April 2022 :: 1.8-3.2t/ha

Vineyards :: Clones

McCutcheon (37%), Judd (36%), Wallis (18%), Spedding (9%) :: MV6 (42%), 667 (28%), 115 (18%), 777 (8%), 114 (4%)

Baumé :: pH :: TA

12.8-13.0 :: 3.50-3.62:: 6.75g-8.6g/L

Winemaking

Fruit was hand-sorted by our winery team. Each parcel was cold soaked before a wild yeast fermentation, 16-20 days on skins in a combination of concrete and stainless-steel fermenters.

Pressed off into new and older oak in both barrique and puncheon oak formats. Natural malolactic fermentation.

Aging :: Oak

8 months :: 15% new oak

RS :: pH :: TA

Dry :: 3.53 :: 6.0g/L

Alcohol

12.5 % (7.4 standard drinks/750ml bottle)

Bottled :: Closure

6 February 2023 :: screwcap

Food Pairing

Duck breast with sour cherries and vino cotto :: serve at 13-16°C

Best Drinking

2024-2032

