



## VITICULTURE

Estate-grown and hand-picked from multiple blocks across the Estate.

**Harvest date:** 19 - 26 Feb 2021

**Vine clone** MV6, 114, 115, D5V12

### Site selection

Fruit for the Estate wine was sourced from seven sites from 18-35 year-old vines across the property. The TarraWarra Estate vineyard has a northerly aspect across high sloping hill-sides, which provides good drainage and air circulation.

### Vintage notes

2021 was a textbook vintage. The spring weather was even with rainfall at the right intervals for flowering resulting in excellent fruit set. The growing season from December through to February was also very even with excellent ripening weather and virtually nothing over 40 Degrees. As a result sugar and flavour development occurred slowly and simultaneously. The yields were of an average size and excellent quality with a strong expression of the TarraWarra site.

## WINEMAKING

**Skin contact time** 14 Days

**Yeast type** Inoculated

**Fermentation time** Five days

**Malo-lactic ferment** 100%

**PH** 3.61

**TA** 5.8 g/L

**Alcohol** 13.5%

**Cooperage** Francois Freres, Mercurey, Damy, and Bossuet

**Vessel type, age and size** French Oak: 10% new with a combination of barrique (225L) & puncheon (500L)

### Winemaker notes

Made with the same approach as the Reserve wine, this wine is produced from seven sites across TarraWarra and represents the essence of our vineyards.

Our Estate Pinot Noir displays sour cherry, spice, with a hint of forest floor (sous bois), very beguiling and understated. An elegant Pinot with a theme of cinnamon and cherry. Drinks well with Duck Confit or in fact any duck dish.