



VITICULTURE

Estate block F, H & I Block

Harvest date 11th March 2020

Vine clone, age & features

MV6 and D5V12 clone. Produced from heritage, low yielding vines, VSP trellis system, planted on north facing slopes.

Site selection

H-Block is the backbone of the Reserve Pinot Noir blend. Planted in 1984, this is one of our icon sites. It consistently produces our highest quality Pinot Noir, the soil is naturally low yielding giving optimum vine balance. The D5V12 clone adds another dimension to the Reserve Pinot Noir.

Vintage notes

Whilst 2020 was marred by bushfires around Australia, southern Victoria had one of its cooler years through December to February, and one of the wettest January on record. This slowed down ripening and pushed harvest into the latter part of March. These conditions give elegance and finesse.

WINEMAKING

Skin contact time 12 days

Yeast type Excellence Grand Rouge

Fermentation time Five days

Malo-lactic ferment 100%

PH 3.82

TA 5.3 g/L

Alcohol 13.5%

Cooperage

Mercury, Francois Freres, Bossuet

Vessel type, age and size

French Oak: 20% new barriques; and a mix of one to two year old barriques (225L) and puncheons (500L)

Winemaker notes

The fruit batches are kept separate in barrel and blended to the style intended to express the truest form of the varietal character and the site.

Notes of poached strawberries, dried flowers, and a touch of amaro, with soft tannins and delicate acidity. On the palate, it reveals notes of leather, cherry, aniseed, and savory mushrooms. Further glazed Cherry, game and woodsmoke with fresh red fruits and spice. A silk like texture with strawberries and cream flows effortlessly into a long finish. A wine of great finesse.