

Vine clone, age & features

The clone is AT84, which the material was originally derived from Torino in Italy. Grafted onto 23-year-old Pinot Noir vines in 2016.

Site selection

A steep North facing block with clay loam soils. The variety performs well in this clay based, low fertile soils.

Vintage notes

2021 saw a cool growing season, producing about average yields. Higher rainfall and cooler periods from January onwards allowed slower ripening. This cooler phase during the ripening stage saw excellent flavour development across all varieties. Wines for the cellar.

WINEMAKING

Skin contact time: 15 days

Yeast type: Natural ferment

Fermentation time: 10 days

Alcohol: 14%

PH: 3.54

TA: 6.0 g/L

Vessel type, age and size

Fermented in a 4000 litre foudre and matured over 10 months in French Oak puncheon (500L) and barrique (225L).

Winemaker notes

This wine shows subtle aromatics of raspberry and blue fruits, backed by some subtle licorice, dried herb & savoury notes. Dark undertones give intrigue and personality. There is lovely density and volume which is balanced by refreshing acidity, true to the variety. The supple tannin structure gives length through the palate.