



## VITICULTURE

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

**Harvest date:** 3<sup>rd</sup> March to 10<sup>th</sup> March, 2022

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

### Site selection

Fruit for the Estate wine was sourced from 5 sites across the property from vines up to 35 years-old. The TarraWarra Estate vineyard has a northerly aspect across high sloping hillsides, which provides good drainage and air circulation.

### Vintage notes

Quite low yielding across most, if not all varieties, due to cool weather in the Spring. Timely rainfall throughout the growing season kept the vines active and healthy. Average daytime temperatures, resulting in even ripening conditions enabled a nice balance of flavour, tannin and phenological ripeness.

## WINEMAKING

**Skin contact time** 14 Days

**Yeast type** Inoculated

**Fermentation time** Ten days

**Malo-lactic ferment** 100%

**PH** 3.53

**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

Dark cherry and spice aromas integrate nicely with a hint of forest floor (sous bois). The palate is elegant and seamless with fine and silky tannins. A graceful Pinot Noir with persistence of flavour that will balance well with wood roasted quail and grilled radicchio.