



VITICULTURE

Block A and Block J

Harvest date 8 March 2022

Vine age & features

35 year old MV6 Pinot Noir vines. Vertical shoot positioned canopy, spur pruned. Shiraz vines 13 years old Vertical shoot positioned canopy, cane pruned.

Site selection

This block is a heritage site on TarraWarra Estate and it has one of the oldest plantings in the Yarra Valley. It is a shady site with sandy loam soils, which develops subtle fruit flavour and good acidity in the grapes. The Shiraz site, is chosen for its warm aspect with North its facing slope.

Vintage notes

2022 was a warm year but not incredibly hot with the La Nina influence producing even temperatures across the growing season after a fairly volatile Spring with higher than usual humidity. The growing season was good without searing heat which resulted in even ripening conditions and good flavour development.

WINEMAKING

Skin contact time None

Yeast type CY3079

PH 3.5

TA 6g/L

Fermentation time 14 days in tank (Pinot Noir), 7 days in Barrel (Shiraz Saignee)

Whole bunch pressed Pinot Noir to tank (75 %) ,Shiraz Saignee (25%) to barrel

Malo-lactic ferment None

Alcohol 13%

Vessel type, age and size

Aged partly (75%) Stainless steel and Barrel (25%) for a period of 8 months.

Winemaker notes

Displaying notes of cherry, cinnamon spice, strawberry and cream. The palate is fresh and vibrant with a savory texture and clean, crisp acidity. Our Rose is refreshing and to be enjoyed with a variety of foods including antipasti and cheese.