

## Pinot Noir 2021

### Technical Information:

Appellation	VQA Creek Shores
Vineyard(s)	Whitty Vineyard
Grape Variety(ies)	100% Pinot Noir
Brix at Harvest	20.5°
Alcohol Content	13%
Residual Sugar	3 grams/litre – dry
Total Production	203 cases of 12
Other Notes	Vegan-Friendly and Certified Sustainable



### TASTING NOTES

Classically pale ruby in the glass. Intensely aromatic with notes of cherry pit and porcini mushroom with a touch of forest floor. On the palate it is dry, medium bodied with soft tannins and refreshing acidity with flavours of cherry, cranberry, liquorice, vanilla and baking spice. The finish is long and complex with a savory and drying note.

Compelling on its own, will also compliment simple roast chicken with mushrooms, grilled salmon or duck breast. Drinking well on release but will develop further complexities with short to medium term aging.

### WINEMAKING NOTES

Sourced from our own Whitty Vineyard in Creek Shores. After harvest in early October, the grapes were crushed and destemmed before being transferred to open-top fermenters for approximately 30 days of alcoholic fermentation on the skins with regular pigeage to gently extract tannin and colour. Following fermentation the wine was pressed off the skins and transferred to 1<sup>st</sup>, 2<sup>nd</sup> and 3<sup>rd</sup> use French barriques for 8 months of ageing. Following this, the wine was blended and lightly fined and filtered before bottling in September 2022.

### VINTAGE NOTES

Late winter and early spring had higher than average temperatures leading to an early bud break on May 10<sup>th</sup> (one week earlier than last year). The high temperatures continued through spring leading to rapid canopy development, flowering and fruit set. The heat continued through the summer with just enough rain to refresh the vines. Harvest began in late August with Chardonnay for sparkling. After a two week break due to excessive rain, harvest continued throughout late September and early October with aromatic whites and lighter reds. Harvest continued throughout October and November with later ripening reds, ending with Cabernet Sauvignon in late November. Overall, yields were moderate due to thorough sorting and preventative management. Wines should be drunk on release or cellared for the medium-term.