



Adelaide Hills

PINOT NOIR

Clonal Selection: MV6



2022

BACKGROUND – At Simon Tolley Wines we are firm believers that great wine is made in the vineyard. To this end, no stone is unturned to grow the best quality fruit we can on our family vineyard at Woodside in the Adelaide Hills. To grow the best fruit, you need to select not only the right site but also the right clone to deliver the results that you want to achieve in the finished wine. For Pinot Noir, we have chosen MV6 clone. This clone was firstly planted at Mt Pleasant in the 1920's and later commercially released in 1971. At this location, it was Penfold's choice of clone to ultimately get their desired flavours from the region. . This clone has moderate yields, bunch size, berry size and bunch compactness and produces fruit with pronounced aromatic and rich berry characters.

HARVEST – A relatively mild summer with low yielding vines, providing perfect conditions to select a near perfect parcel of Pinot Noir fruit from our Cellar Door vineyard at Woodside within the Adelaide Hills on the 28th of March 2022. The cellar door site is 500M elevated and has a Southerly aspect, perfect for ripening high quality fruit.

WINEMAKING – Well attended vines were hand harvested in the cool of the morning; approximately 70% of the bunches were de-stemmed and 30% remained as whole bunch through a 10–14-day open ferment. Approximately 10 months in French oak barrels.

CHARACTER – A bright crimson red colour with an expressive bouquet and silky-smooth tannins. Bright cherry flavours with the subtle influence of whole bunch fermentation providing a hint of forest floor aromas. 9 months maturation in French Barriques and Hogsheads adding spice, texture and palate length.

RELEASE DATE – 1-12-2022

ALCOHOL – 13.5% alc/vol

SCREW CAP – Ensuring freshness and longevity.

Join Simon and his family in realising their dream and date with destiny!