



## 2021 PINOT NOIR

### MORNINGTON PENINSULA VICTORIA

#### VINEYARD

The season leading to harvest gave us favourable fruit set conditions, producing good size uniform bunches. There were a number of larger than usual rain events with more than 10mm occurring at least 10 times in the growing season. Canopies were therefore ample and healthy. Temperatures were generally moderate with higher than average low temperatures but no hot weather spikes for any prolonged period and certainly no heat waves.

The first picking began around a week earlier than long term averages but with the moderate weather during harvest, and the odd rain event, the region meandered through harvest at a gentle pace rather than the rush to pick as experienced in some recent years.

#### WINEMAKING

Combination open fermenters and rotating fermenters. 48-hour cold soak maceration prior to ferment, 7 days fermentation on skins. 30% new French oak for 9 months.

#### TASTING NOTES

Light red with lifted strawberry and raspberry aromas. The palate is loaded with big, dark berry characters and a well-tuned oak finish.