2019 Pinot Noir

Tasting Notes

Medium ruby heart with red hue.

Aromas of ripe red cherries and plums, underneath are wild raspberries and freshly crushed currants. Classic forest undergrowth, clove, dark spice, and bramble notes surround the fruit while purple florals give everything a lift.

An alive palate of fresh dark red fruits, fine grained tannin, well integrated oak. The structure is built around a gentle core of acidity which give freshness to the wine and is capped off with an oyster shell reprise that resonates.

Final Wine: Bottled 5/11/20 Alc: 13.9% pH: 3.69 TA: 5.4

Vineyard & Winemaking

2019 vintage was most heavily influenced by a slow start to the growing season. Cold temperatures and above average rainfall during flowering meant that fruit-set was a smaller crop than normal. The summer heat turned up in late December and early January jumpstarting the vines into life.

From February through to March there was a moderate settled climate, with no major climatic events, this allowed for even ripening and no disease pressure. This weather rolled into a long dry Autumn which allowed harvest to proceed as planned, giving time to make perfect decisions with no pressure when to pick our fruit. The first lot of grapes came in in late March and the team carried on for a 51 day stretch until the final fruit came in late May.

All our Pinot Noir is hand harvested and sorted. We pick each clone separately, and they stay separate until final blending. The fruit for the 2019 harvest was all destemmed, without crushing into small open top fermenters. The fruit was ambient soaked until natural fermentation commenced before a selected yeast strain was inoculated to carry on and finish the fermentation. During this time, the ferments were gently worked with various techniques to ensure that tannin extraction was respectful to the natural fruit weight and intensity. Total time on skins for this vintage was between 21 and 30 days. Parcels were then run to barrel taking only light lees, we refrained from using much new oak (16%) and a slightly higher percentage of 1 year old oak (26%), this was to ensure respect was shown to the fruit. The barrels are racked clean, the wine put together in late Feb and returned to old barrels for a further 5 months (15 month in oak) before being lightly filtered before bottling.

Awards

International Wine Challenge 2026 **- Silver Medal**