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2022 SINGLE VINEYARD HEXHAM PINOT NOIR



2022 VINTAGE

Winter was half a degree warmer than the 25-year average. Although vines were still dormant, bud burst was earlier than average. Spring saw 100mm more rain than normal and unsettled weather around Melbourne Cup saw poor flowering and fruit set. This significantly lowered the crop by reducing bunches and making them smaller. Even though summer was hotter than normal high rainfall in January meant no excessive heat spikes. Overall, a wetter and hotter year, with low yield meant a small but high-quality crop.

VITICULTURE & WINEMAKING

Pinot Noir is a very selective grape. It does not like the heat but does like the sun. It likes to be on well drained soils so not good on flat landscapes. It likes warm days but more importantly, cool summer nights. It is so demanding that only a few regions in Australia can aspire to produce a Pinot Noir of any pedigree. The Yarra Valley has attained that status over the decades, and we have set out to support that reputation with our attention to details and first rate vineyard sites.

We have four clones of Pinot Noir on our Hexham Vineyard and once combined they create a classic, cool climate style wine showing elegance and savoury spice. Fermentation is completed using indigenous yeasts followed by a lengthy maturation in premium French oak to add a layer of earthy complexity.

TECHNICAL

VARIETALS: Pinot Noir

CLONES: MV6, 115, D4V2

HARVEST: 21 Feb - 4 Mar '22

BAUME AT HARVEST: 12.5

pH AT HARVEST: 3.7

TA AT HARVEST: 5.8

TASTING

Savoury with cherry and spice on the nose and a palate of red fruits, leaf and earth. It maintains clean minerality and length and will benefit from 5 years ageing.

PAIRING

Grilled spatchcock with braised lentils or roasted mushrooms and pecorino polenta.