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# 2023 SINGLE VINEYARD UPPER NGUMBY PINOT NOIR



## **TECHNICAL**

VARIETALS: Pinot Noir

CLONES: MV6, 115

HARVEST: 16 March 2023

YEAST: Wild

OAK AGE: 25% New Oak

BAUME AT HARVEST: 12.8

pH AT HARVEST: 3.6

TA AT HARVEST: 5.5

#### 2023 VINTAGE

A very wet winter and spring created increased work in the vineyard to ensure vines were clean and healthy and the incredibly wet October affected the fruit set reducing crop load. This increased rainfall also made nights warmer and days relatively cooler extending the ripening period. Summer dried out like usual with little rain in January and February allowing the fruit to ripen leading to a harvest that was 2-weeks later than recent experiences. Fruit retained natural acidity well, while flavours were developed at less ripeness. Wines are intense but with a lighter weight than normal.

#### VITICULTURE & WINEMAKING

Pinot Noir is a very selective grape. It does not like the heat but likes the sun. It likes to be on well drained soils, so not good on flat landscapes. It likes warm days but more important, cooler nights. It is so demanding that only a few Australian regions can aspire to produce 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 selecting small patches of older wines from various Single Vineyard sites from across the Valley.

The Upper Ngumby vineyard is within the confines of Yarra Glen, sloping gently east. It is protected from the late afternoon sun by the Christmas Hills rising to the west. The older MV6 clones, coupled with the 115 clone, produced a restrained, savoury style of Pinot Noir.

### **TASTING**

A restrained spicy frame of savoury red fruits of earthy overtones. Wild cherries and mixed herbs blend well on the palate and a good dollop of new oak support good integration and refined tannins.

# **PAIRING**

Ricotta Gnocchi with Pomodoro Sauce & Herb Oil.

## SOUMAH OF YARRA VALLEY