

the meandering négociant



2020 PINOT NOIR

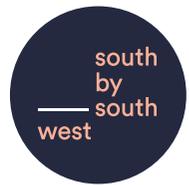
2020 marks our third vintage of making Pinot Noir. After making a wine sourced from Margaret River fruit in 2019, we have once again returned to the Southern Forests for the 2020 vintage (same Manjimup source / grower as 2018) and embarked on producing a delicate and joyful expression of Pinot Noir in a light, bright, savoury style.

VINTAGE & VITICULTURE

2020 was an unusual vintage for the Southern Forest region. Harvest started almost a month earlier than previous years, yields were significantly lower, ripening conditions were near on perfect, the marri blossomed, and the last half of vintage was conducted in lockdown!

Although 2020 was a challenging year around the globe, in the Southern Forest region we were very fortunate with exceptional fruit quality – albeit with significant lower yields. The lower yields were specifically due to the smaller berries and bunch sets. Although the volumes were reduced due to the lower yields, the small berries have provided exceptional fruit due to the concentration and the skin to flesh ratio which is ideal for varieties like Pinot Noir.

We sourced our fruit from our mate Mark Aitkin (Woodgate Wines), on his home vineyard at Graphite Ridge (Manjimup), which has 30 odd rows of D5V12 upright clone Pinot Noir. This is the same fruit we sourced for our 2018 Pinot. The fruit this year maintained great acid levels which when combined with the ideal warmer weather and lack of disease or bird pressure, allowed us to let the fruit hang for a little longer to develop a full flavour profile. The fruit was carefully hand harvested in the first week of March.



WINEMAKING

The grapes were cold soaked for 48 hours to extract colour and tannins before being destemmed and gently crushed into open top puncheon barrels (with 10% whole bunches) for fermentation with gentle hand plunging twice daily. After 14 days on skins, the fruit was basket pressed directly to 2 year old French Oak barriques. The wine was then matured on full solids in barrel for eight months before being prepared for bottling. The wine was unfinned, but did go through a coarse filtration. Minimal sulphites were added to stabilise the wine and ensure its shelf life.

APPEARANCE, NOSE & PALATE

The wine presents vibrantly, with a crimson darker edge. The nose offers notes of black cherry and sweet spice. The wine presents with delicate and silky berry fruits such as raspberry and plum on the palate, along with soft spices and a bit of sweetness. The inclusion of 10% whole bunches during the fermentation phase brings moderate, balanced tannins to the palate. Sourcing fruit from a cooler climate region combined with the use of up-cycled, older oak has resulted in a wonderfully youthful, yet savoury wine that has balanced acidity and restraint.

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| Region | Southern Forests |
| Alcohol | 13.5% |
| Drinking Best | 2020 - 2026 |