

R 2022 Rowlee Single Vineyard Pinot Noir

The Rowlee vineyard is situated in the foothills of Mount Canobolas, 950 meters above sea level in the high altitude and cool climate region of Orange, New South Wales. The influence of Mount Canobolas, an extinct volcano, is tangible, with cooling breezes off the mountain, mitigating warm daytime temperatures, allowing the grapes to ripen slowly and gather flavour. Soil is deep clay loam, red and brown, derived from basalt. This mix gives free draining soils and a mineral composition that supports the production of exceptional grapes. Our philosophy is grounded in obsessive attention to detail, with a hands on approach in the vineyard and winery. Our aim is to create wines that are subtle, balanced and reflective of their terroir and vintage.

VINTAGE

October 2021 welcomed the beginning of budburst and the start of the 2022 vintage. Extensive work in the vineyard in the lead up to and throughout the growing season created the best possible conditions to produce exceptional cool climate fruit.

The cooler and wetter season presented its own challenges requiring long hours in the vineyard to maintain ideal vine and fruit health. Under vine mulching, application of organic fertiliser, multiple passes of leaf plucking and canopy trimming resulted in optimum fruit to leaf ratios and excellent fruit quality.

Fortunately, the rain subsided in the lead up to harvest, which eased disease pressure and allowed the fruit to ripen. The return to this classic cooler (pre-drought) vintage, resulted in the grapes showing pristine natural acidity and flavour prior to harvest in late March and early April. These extra ripening days and extended hours in the vineyard were rewarded with an abundant harvest of exceptional complexity and subtleness, producing aromatic, elegant and flavourful wines.

VINIFICATION

Handpicked Clones 114, 115, 667, 777, MV6 and Abel to ensure perfect fruit ripeness. Destemmed to leave whole berries with 30% whole bunch in two tonne open fermenters, with hand plunging twice a day. Four-day cold soak before fermentation. Approximately 10 days fermentation. Pressed then racked to barrel, 25% new French oak, for malolactic fermentation and maturation for 10 months before blending and bottling on 24 January 2023.

STYLE

Mid to light ruby garnet with a light garnet hue. Complexity and texture are the hallmarks of this wine. Smokey spice with cherry and wild berries overlay liquorice, cinnamon, and fresh cloves layer the aromatic profile. There is a subtle hint of forest floor adding another dimension.

The palate is warm and enveloping with brown spice rack and red cherry fruit across graphite like tannins. Bright acidity gives a vibrant crunch to the line and texture. Time in the cellar will build further complexity.



ACCOLADES

93 points, Jeni Port, WinePilot, August 2023



VARIETAL COMPOSITION

100% Pinot Noir



IDEAL SERVING TEMPERATURE

16-18 °C



CELLARING POTENTIAL

2022 - 2030



FOOD MATCH

Coq au Vin



TECHNICAL DETAILS

Total acid: 6.0 g/L
Final pH: 3.57
Residual sugar <5g/L
Alcohol: 12.8%