

R 2022 Rowlee 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 and destemmed to leave whole berries, 5% whole bunch in two tonne open fermenters with hand plunging twice daily. Four day cold soak before fermentation. Pressed then racked to barrel 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. The aroma opens immediately with dark cherry and wild strawberry with a hint of currant leaf, graphite, and anise. The nose is abundant and varietal with background hints of plum and nutmeg.

Soft and full, on entry, with brooding dark cherry and a hint of cranberry adding depth of flavour. Full textured with firm but rounded tannins on supple acidity giving a long and structured finish. A hint of background oak offering support.



ACCOLADES

92 points, Ken Gargett, WinePilot, August 2023



VARIETAL COMPOSITION

Pinot Noir 100%



IDEAL SERVING TEMPERATURE

16-18°C



CELLARING POTENTIAL

Drink 2022 - 2030



FOOD MATCH

Charcuterie board



TECHNICAL DETAILS

Total acid: 5.8 g/L

Final pH: 3.59

Alcohol: 12.7%