



# tread softly

pinot noir 2023

**Region:** South Australia

**Grape Variety:** 100% Pinot Noir

**Winemaker:** Corey Ryan

**Alcohol:** 10.8%

**Summary:** Tread Softly is a contemporary range of wines seeking to deliver delicious, intensely flavoured wines that are naturally medium weighted and moderate in alcohol. By using more sustainable vineyard management and wine-making techniques to ensure their production has had a minimal impact to the environment. Tread Softly is committed to reducing their carbon footprint and so commits to planting an Australian Native Tree for 6 bottles sold.

**Vineyards:** Sourced from established vineyards of the rich soils of South Australia. The vines are mostly dry-grown and utilise expert canopy management to help to control ripening and vigour.

**Winemaking:** Harvested in the cool of the morning to avoid the warmer temperatures of the day. The fruit is quickly delivered to the winery for destemming and crushing prior to a regular fermentation in stainless steel tank. The wine is aerated and temp controlled for an even ferment and then spends 3 months settling in tank prior to bottling and an early release.

**2023 Vintage:** The winter and spring prior to the 2023 vintage was generally a little wetter and cooler than what is usual, delaying the start of vintage and meaning some extra care was required through the growing period. Whilst the vintage was indeed later than usual, there were some really beautiful parcels of fruit that benefited from being grown in sites where the slower ripening simply enabled flavour ripeness to be achieved with character & balance.

**Tasting Note:** This wine has all the characters that make Pinot so distinctive. It exudes cherry, strawberry, and spice characters that are light in feel but long in flavour. Soft integrated tannins provide structure whilst clean acidity drives the fresh finish. Perfect brunch drinking with mushroom and parmesan arancini.

