



Tread Softly Pinot Noir 2020

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| Grape Variety: | 100% Pinot Noir |
| Region: | South Australia |
| Winemaker: | Corey Ryan |
| Closure: | Screwcap |
| Alcohol: | 10.9% |
| Pack Size: | 6 Bottle Pack |



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 every dozen sold

Vineyards: Sourced from established vineyards of the rich soils of the border of Victoria and 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 in tank on solids prior to bottling and an early release.

Vintage 2020: 2020 had its challenges with a dry start and only a small portion of rain and with much of the country suffering drought conditions. The warm dry spell continued in December with some extreme hot temperature days recorded. Thankfully due to one of the coolest January's on record the vines were able to re-address the balance. It was a late ripening year and yields were down but despite the challenges it will be another excellent vintage across South Australia.

Tasting Note: All the aromas that characterise Pinot are evident in this wine. It displays black cherry, strawberry, liquorice and brown spice characters that are medium to light in feel but energetic and long in flavour. Soft integrated tannins provide structure whilst a bright acidity drives the fresh finish. Perfect brunch drinking with a mushroom and bacon frittata.