

Organic

Marron Creek Pinot Noir 2020

ASSESSMENT

A Pinot of softness and juiciness yet carrying charm and complexity.

Wild cherry and raspberry on the nose with hints of florals and stemminess adding a little extra dimension and depth to the wine.

Soft and approachable with a core of savoury fruit that gives the wine length and balance in this mid-weighted style.

2020 VINTAGE

A very dry growing season in 2019 and early 2020 produced extremely low crop levels. The season resulted in an outstanding result for Pinot Noir with clean pristine fruit harvested in mid-March.

VINIFICATION

Picked in pristine condition the fruit was fermented in a number of small open pot fermenter with a portion fermented as whole bunch. All parcels were matured in 500lt French oak puncheons for 7 months with a final barrel selection made prior to bottling in November.

