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## TASTING NOTES

### 2019 Little Hampton Pinot Noir

Harvest date	4th of April 2019
Vineyards	Little Hampton, Macedon Ranges
Viticulture	Good winter rains set up the soil moisture into the growing season. A dry spring followed allowing full fruit set with good crop levels. Small consistent rains through the summer kept the vines growing and flavour and phenolic ripeness continued to accumulate. Careful crop thinning lowered yield, whilst increasing concentration. Fruit was hand picked in small batches in pristine condition.
Winemaking	Hand harvested fruit was carefully sorted and destemmed with 100% whole berries into small open fermenters. Natural fermentation occurred with daily hand plunging to extract fine tannins and flavour. After two weeks on skins the wine was pressed then racked into second use French Hogs Heads and Puncheons where it rested and grew before being blended and filtered before bottling.
pH	3.48
Titrateable acidity	5.3 g/L
Alcohol	13.5%
Residual sugar	Nil
Colour	Deep purple with a deep crimson hue.
Bouquet	The aromatics are seductive and engaging. Floral violets and rose petal waft from the glass, bolstered by blueberry and cherry fruits. Further complexities reveal themselves, such as cardamom, cassis and sarsaparilla. Mineral aspects including gunpowder and graphite provide intrigue.
Palate	Cherry sap and blueberry fruit fall immediately onto the palate. Complexed with game meats, graphite and some white pepper spice. A focused and mineral core has drive, vibrancy and poise. Fine and lacey tannins frame the complex cardamom spice and subtle fruits.
Cellaring	Drink now through 2032
Food match	Venison tataki, hare, foraged pine mushrooms
Release date	October 2020