

**2022 C3 Adelaide Hills Pinot Noir.**

**Sub Region:** Balhannah, Carey Gully and Hahndorf.

**Clone:** MV6 & 777

**Winemaking:** Handpicked into half tonne bins then carbonic macerated for 3 days at 10°C. Both parcels received similar handling, 20% whole clusters were tipped straight into fermenters with the balance crushed on top of the whole clusters. Ferment held at 28/34°C and only ever hand plunged to sugar dry. Must was basket pressed straight to Oak (Oak regime: 100% French 2/3-year-old Hogs Heads). Wine underwent Malolactic fermentation in oak and was then sulphured in place. After 7 months maturation, wines were racked out of barrel for blending then straight to bottling.

**Alc:** 13.55%

**pH:** 3.63

**RS:** 3.2g/L

**Colour:** Vibrant cherry red to purple.

**Aroma:** Red cherry's, sour plums, evident whole bunch, forest floor & kitchen spice.

**Palate:** Classic varietal Pinot Noir attributes, black and red fruited, mid pallet sweet spot, silken & viscous with a spiced acid drive on the finish.

