



## HILLS SERIES PINOT NOIR

**VINTAGE:** 2021

**VARIETY:** Pinot Noir 100%

**CLONES:** MV6.

**VINEYARD:** Lenswood, Adelaide Hills

**SOIL TYPE:** Well-drained dark brown clay with shale fragments overlying a schist and mudstone rock bed.

**ELEVATION:** 550m

**CONDITIONS:** North-East facing vineyard

**PICKING DATE:** 09/04/20

**ALCOHOL:** 13.0%

**pH:** 3.55

**TA:** 6.3

**WINEMAKING:** Pinot noir grapes were handpicked in the cool of the early morning and delivered directly to the winery. 30% whole bunch was put in the bottom of each open fermenter with the balance destemmed directly on top. The fruit was left to cold soak for 4 days after which wild ferment began spontaneously. The ferments were gently hand plunged twice daily so as to maintain as many whole berries as possible. Creating bright juicy fruit characters and firm yet silky tannin structure. The wine was matured in a mixture of new French oak Barrique and 2-4 year seasoned French oak. The barrel were tasted blind by the winemaking team selecting a portion of 20% new oak. The final blend was racked out of barrel, settled in tank and bottled without filtration or fining.

**TASTING NOTES:** Deep crimson with purple hues. Deep and brooding. Roasted beetroot, bramble fruit and cured meats. Fine yet firm tannins provide great length on the palate. Accompanied with black cherry, truffle and dried herbs.