

RISING

LIGHT DRY RED



2020 VINTAGE

A challenging vintage to pair with a challenging year in general. Spring 2019 was cool, windy and wet resulting in low crops due to poor fruit set. Temperatures remained moderate, and rain throughout the harvest period provided challenging conditions. Overall, the cool and wet weather resulted in low sugars (and thus alcohols) and crisp, refreshing acidity.

VINEYARD

Single vineyard. Both the Pinot Noir and the Shiraz are grown on the east-facing 425 block. The Pinot Noir clones are 114 and 115, while the Shiraz is PT23. The 425 block displays the classic terroir of Nillumbik – Bad Earth.

VINIFICATION

Pinot Noir and Shiraz were picked and vinified separately. Both parcels were hand-picked and fermented as 100% whole bunches for 10 days. Pressed off and matured in old oak for 8 months prior to blending. Bottled unfinned and unfiltered.

TASTING

Garnet red. This Bad Earth Red is kinda smouldering. There's an underlying savouriness - smoky paprika, green peppercorn and woody herbs, but there's a wild, brambly sweetness too - blackberry, raspberry and sour cherry... maybe even a little iced vo-vo action thrown in. It's super pure, fresh with a twangy, almost Campari-like sweet /bitterness on the palate. The silky, whole bunch-iness and lovely linear acidity keeps it light on its feet. Touche.

ANALYSIS

Alcohol : 13%
pH: 3.68
TA: 5.94g/L