

# RISING

## 2022 PINOT NOIR



### VINTAGE

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Vintage 2022 will long be remembered for its meagre quantity and exceptional quality. Poor Springtime conditions (wet and windy) over two years led to a small number of bunches and then quite poor fruit set which resulted in tiny bunches of grapes (not many tiny bunches = not much crop). The low crops however, ripened perfectly and harvest started on 2nd March.

### VINEYARD

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A blend of two blocks from the Rising Vineyard in St Andrews – MV6 clone from Hill block, 114 clone from 425 block and 115 clone also from 425 block. Age of vines varies from 13 to 24 years old.

### VINIFICATION

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The Hilltop MV6 was hand-picked and whole bunch fermented for one week before destemming the fermenting bunches and returning the berries to the fermenter for a further week. The 114 and 115 clones were hand-picked and fermented together in 2022, both destemmed prior to indigenous ferment. Post-pressing the two batches were aged separately in French oak (20% new) for nine months before blending and bottling unfinned and unfiltered. The final whole bunch component is approximately 40%.

### TASTING

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Intense purple red in colour. Aromatics of blood plum, ironstone, thyme, and pomegranate. It has a well structured but also subtle palate; the intensity of the vintage can easily be seen but there's also an elegance that Pinot Noir does so well. Additional flavours of morello cherry and Campari, and silky tannins from both skin and stalk make this a very complex wine.

### ANALYSIS

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Alcohol : 13%

pH: 3.58

TA: 5.6g/L