



VINTAGE

The wettest Spring in memory made the 2023 growing season one of the most challenging we have experienced at Rising. Lots of hard work in the vineyard coupled with an unusually dry February saved the day and we harvested a lovely crop, albeit three weeks later than usual. The long, cool ripening season produced wines with lovely natural acidity and excellent flavour development.

VINEYARD & VINIFICATION

Four separate Pinot Noir blocks at Rising Vineyard were hand-picked and fermented separately to make up the 2023 Rising Pinot Noir. The clones used are MV6, 114, 115 and D2V6. Different percentages of whole bunch and time on skins were used for each ferment. The average time on skins is 12 days and the overall whole bunch component is 27%. The ferments were pressed off and sent to French oak hogsheads – of which around 20% are new – for 10 months maturation, before blending and bottling unfiltered and unfiltered in January 2024.

TASTING

Vibrant maroon red in colour. Highly perfumed aromatics of blood plum, ironstone, thyme, and morello cherry. It has a well structured but subtle palate, and a lithe freshness suggestive of the cool growing season and a touch of whole bunch. The palate has a peppery character with additional flavours of orange peel, and Campari, and silky tannins from both skin and stalk make this a very complex wine.

PAIRS WITH

Kangaroo fillet with a rocket and pomegranate salad.

ANALYSIS

13.5% Alc. 3.62 pH. 5.9g/L TA

