

RISING

2020 PINOT NOIR



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 acid.

VINEYARD

Mainly from the MV6 planted Hill block, with 10% coming from the 425 block planted with 114 clone.

VINIFICATION

Hand picked, mainly destemmed as whole berries but also some whole bunches included - 15% across the entire blend. Gentle pump overs and foot stomping for extraction over a 10 day maceration. Matured in French oak hogsheads for 10 months before racking to tank and bottling unfinned and unfiltered.

TASTING

Bright garnet. It's fragrant with wild strawberries, fresh rhubarb and a hint of clove-like spice. There's an earthy undergrowth character here too - a sweet, leafy compost. On the palate, upfront there's vibrant, chewy red fruits. On the mid- back palate, sinewy tannin builds into something more savoury and comes back to silky on the finish. Poised.

ANALYSIS

Alcohol : 13%

pH: 3.59

TA: 5.6g/L