

TAR & ROSES



2022 MORNINGTON PENINSULA PINOT NOIR

GEOGRAPHICAL INDICATION

Main Ridge, Mornington Peninsula.

VINIFICATION

Cropped at approximately 2 tonnes per acre, the grapes were handpicked then transferred to open pot fermenters with 15% whole bunch, and utilising only indigenous yeast. Juice was gently pumped over once a day before racking to French oak hogsheads for maturation (of which 20% were new) and left on lees for 10 months. Predominantly MV6 and approximately 20% 111 clones.

MATURATION

French oak hogsheads (20% new)

ANALYSIS

Alcohol
pH
Acid
Sugar <1g/l

COLOUR

Burgundy red (and a tinge of brick)

NOSE

Sour raspberry & cherry aromas with hints of ripe beetroot, clove spice & cola

PALATE

Vibrant cranberry & crunchy pomegranate give way to silky tannins on the palate with hints of sour cherry and rosemary herb characters.

WINEMAKERS COMMENTS

2022 vintage, whilst challenging, produced some beautiful fruit, resulting in balanced wines of perfume & elegance. This wine ranked Top 3 from Mornington Peninsula and Top 15 in Australian at the 2023 Australian Pinot Noir Challenge.

FOOD MATCH

Pan-roasted duck breast with cherry & red wine sauce.