

# WYJUP COLLECTION

## PINOT NOIR 2018

### THE VINTAGE

A sublime vintage, conducive with all Great Southern varietals in expressing its own distinct regionality. Cool winter conditions followed by early spring rains ensured a saturated soil profile at the commencement of bud burst. Uniform vine growth resulted until November when the warm dry conditions produced perfect flowering conditions. Temperatures remained warm and moderate up until March. Unseasonal high pressure systems dominated the maritime climate throughout March and April. This resulted in mild daily temperatures and cold nights. With no sign of rain fruit was left to hang, developing flavour intensity. The fruit was thus picked at the winemaker's whim.

### THE WINEMAKING

Destemmed whole berries chilled to 5°C and transferred to open fermenter for cold soak with a small amount of whole bunches. Wild fermentation allowed to initiate before inoculation with a cultured yeast strain. Fermented for 10 days on skins, hand plunged 2-3 times daily, peak temperature approx 29°C. Pressed to tank and racked to a combination of French barrique and puncheon for malolactic fermentation. 8 months maturation, minimal fining then bottled.

### THE WINE

Very aromatic nose of fresh cherry, rose petal, quartz like minerality and subtle savoury spice.

Classic varietal characters of dark berries and sour cherry with good acidity and super fine tannin make for a very pleasant mouthfeel, powerful but tightly formed. Complexity from wet quartz minerality, savoury floral oak with spice show the old vine Pinot Noir character from our estate.

The finish is long and complex, textured and clean.

Food pair with carpaccio of venison, beetroot, raddichio & orange.

### THE DATA

Alcohol:  
13.5%

Standard  
Drinks:  
8.0

Titrateable  
Acidity:  
6.0

pH:  
3.58

BOTTLES  
MADE:  
1330

