

WYJUP COLLECTION

PINOT NOIR 2020

THE VINTAGE

The 2020 summer was hotter than the long term average in the Mount Barker sub region of the Great Southern. This advanced vine development, condensing the growing season and forwarding the commencement of vintage to be 4 weeks early than normal. The hot day time temperatures reduced berry expansion, producing fruit with depth of flavour and colour intensity. This vintage was strong in quality although perhaps not a reflection of the regional terroir.

THE WINEMAKING

A combination of hand pick and machine harvesting in the cool of the early morning was utilised to preserve delicate flavours and aromas. Fruit parcels were gently destemmed to open top fermenters without crushing to allow a percentage of whole berries to be retained in fermentation. Separate parcels were fermented as whole bunches and some drained off for fermentation in new French oak barriques. Warmer fermentation temperatures were targeted, peaking at 28-30 degrees Celsius. The grapes were then pressed and matured in oak (32% new), prior to blending, filtration, and bottling.

THE WINE

Ethereal, vineous aromatics reminiscent of black cherry and ripe tomatoes with some cashew nuttiness.

A full, rounded mid-palate with dense Pinot character is carried by the silkiest of tannins.

Food Pairing with Pork Cutlets with a warm fennel and capsicum jam.

VINEYARDS

Fruit parcels from Bouverie Vineyard and Crystal Brook.

THE DATA

Alcohol:
13%

Standard
Drinks:
7.7

Titrateable
Acidity:
6.1

pH:
3.5

BOTTLES
MADE:

1836

