

WYJUP COLLECTION

PINOT NOIR 2019

THE VINTAGE

The preceding 12 months to the 2019 vintage were dry. However timely rains during late winter and early March produced enough sub-surface moisture for the advancement of both vine health and fruit ripening capacity. The cool conditions during the month of November produced poor fruit set and thus a significant reduction in yield. These cool conditions prevailed throughout the summer months producing restrained balanced vine canopies and a significant delay to the commencement of vintage. During vintage cool nights and mild days reduced the sugar acclimation and maintained the natural acidity of the fruit. These conditions, combined with the low yields produced wines of supple and elegant flavours, low alcohol and balanced acidity.

THE WINEMAKING

A combination of hand picking and machine harvesting in the early morning is utilised to preserve delicate flavours and aromas. Most parcels are gently destemmed to open top fermenters without crushing, thus allowing a percentage of whole berries to be retained in the fermentation. One small parcel is selected for 100% whole bunch fermentation, another parcel is selected for a small juice drain-off for fermentation in new French oak barriques. Generally warmer fermentation temperatures are targeted, peaking at around 28 to 30°C. Pressed to tank and racked to French oak barriques (approx 32% new) the various elements are carefully blended, before filtration and bottling.

THE WINE

Lifted aromas of red fruits, cherries, tar and earthy notes of mushrooms and oyster. Good varietal definition with some oak derived smoky, char and mineral complexity.

Well weighted fleshy palate of rhubarb, cherry, pure fruited with good layering. Tannins are resolved, fine and balanced. Persistent smoky, flinty, earthy finish layered with some complex bunchy notes.

Food pair with charcuterie and aged camembert.

VINEYARDS

Fruit parcels selected primarily from the Bouverie and Crystal Brook vineyards.

THE DATA

Alcohol:
12.5%

Standard
Drinks:
7.4

Titratable
Acidity:
5.6

pH:
3.6

BOTTLES
MADE:
888

