



## 2018 'Home Block' Pinot Noir

This is the fifth vintage of our "Home Block" Pinot Noir, a 'reserve' Pinot made entirely from our first plantings on our Porongurup vineyard, 30kms east of Mt Barker and 40kms north of Albany in the cool, Great Southern region of Western Australia.

The 2018 season was close to perfect; a textbook season where the varieties all ripened progressively (not all at once!). The days were warm but not too hot and nights were cool so that the fruit could steadily ripen with no untoward weather events. There was also ample red gum flowering at the same time so there were no issues with fruit damage from silvereyes... a season you would love to be able to dial up each year! These conditions were very suitable for the Pinot as the slow but steady accumulation of the grape sugars allowed for maximum flavour development while retaining natural acidity and the absence of too many hot days avoided the issue of the grapes ripening too quickly.

The fruit from our low yielding 'Home Block' vineyard (planted 30 years ago to the 'Droopy' and 'Upright' clones) was kept separate, crushed and fermented in small open fermenters. It was pressed out after a week and put to barrel for malolactic fermentation; the barriques were all French oak, half new and half were 2<sup>nd</sup> use. After an initial 10 months maturation, the best four barrels were selected for this 'Home Block' label and received a further 4 months maturation in oak. The wine was bottled in July 2019, having had the lightest of egg white finings and a very light filtration.

**COLOUR:** Medium depth, a dark bright red.

**AROMA:** Has sweet, complex and concentrated fruit aromas of smoky cherry and tamarillos, with a hint of delicate mushroom. The French oak adds complexity, contributing the sweet, smoky, pancetta-like aromas.

**PALATE:** This is a well flavoured Pinot Noir with great texture and balance. It has delicious, fresh and vibrant dark fruit/tamarillo fruit characters and, with its gentle tannins, is certainly approachable as a young wine. With its beautiful balance of well weighted fruit, its gentle acid profile and lightly drying tannins, it has the structure to develop further with more bottle age.

**CELLARING:** Deceptively drinkable now (pair it with your favourite duck dish) we're very confident our Home Block will continue to improve with further cellaring, eg 6 - 8 years or so.

Bottled: July 2019.

94 dozen/188 x 6 packs produced.