



# PINOT NOIR 2023

## VINTAGE NOTES

The 2023 growing season was bookended by warm weather in June and September but there were multiple plot twists in between. Taken in isolation, the mean values for precipitation and warmth suggest a straightforward vintage. The vines, however, had other ideas and the problem posed was how best to manage oversized bunches. Crop thinning was meticulous, the task requiring bunch-by-bunch appraisal. Only small clusters were retained to benefit from a high light environment.

The final twist of the vintage was the high incidence of Asian fruit flies, though Chardonnay and some Pinot clones were largely spared. Careful netting and triage ensured only clean fruit was harvested.

The wines now in bottle reflect September's generosity: Chardonnay is ripe and expressive, while the Estate Pinot, softened by extended barrel ageing, may be our best yet.

## VINIFICATION

After handpicking and sorting, the fruit was gently destemmed without crushing to maintain whole berries. The grapes were then gravity-fed into open-top oak and concrete fermenters for 3 to 5 days cold soak. Temperatures were allowed to increase naturally, and the cap received just one to two punch downs per day. Some vats also received extended skin maceration. The wine was transferred to French oak barrels for MLF, bâtonnage and 15 months ageing, before being bottled unfinned and unfiltered.

## THE VINEYARD

Grapes were carefully selected from across the estate. Glaciofluvial deposits of sandy gravel dominate the easterly Polo Field while loamy, carbonate rich clay of the estate's Sleipnir Block dominates to the west. Select parcels were sourced from the Blackwater estuary and the river Crouch, which have significant influence over the favourable climate for winegrowing enjoyed in the region.



## TECHNICAL INFORMATION

- Barrel aged: 100% French oak for 15 months
- pH: 3.54
- TA: 5.6 g/L
- Alcohol: 13%

## TASTING NOTE

The 2023 Pinot Noir opens with bright, lifted red fruits - cranberry, wild strawberry, and a hint of pomegranate, layered with delicate floral notes and subtle spice. The palate is medium-bodied and graceful, with softer, more polished tannins than the 2022 vintage that lend a silky texture from start to finish. The fruit feels pure and finely etched. The finish is long and refined, carrying a lingering note of rose petal and fresh forest floor.

RELEASE DATE: AUTUMN 2025 • 60 BARRELS PRODUCED

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WINE ESTATE

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