

2023
great southern
PINOT NOIR

Alc/Vol	13.5 %
Harvest Date	21 March 2023
Bottling Date	13 February 2024
pH	3.69
Titration Acidity	6.0 g/L
Colour	Light red
Bouquet	An aromatic aroma reminiscent of strawberries and red currants with herbal undertones.
Palate	On the palate, strawberry flavours take centre stage, supported by delicate, velvety tannins, and a lively spice that lingers on the finish. Quality French oak imparts a subtle savouriness, while balanced acidity contributes to a prolonged and intricate conclusion. The 2023 vintage is enjoyable for immediate consumption, but for those seeking a more developed profile, it can be cellared for 8-10 years to enhance the emergence of earthy, savory, and tobacco characteristics.
Food accompaniment	We suggest complementing our Pinot Noir with grilled salmon, braised duck, or creating a perfect moment with an assortment of cheese, charcuterie, and great company.
Winemaking	Grapes from our Patterson's Vineyard were crushed, destemmed, and fermented in a closed tank with daily pump-overs. Once ferment dropped below 2 Baume a portion of wine was moved to new French oak barrels for barrel fermentation. The remaining wine, post-pressing, went into older French oak barrels with medium lees. The wine had a 10-month maturation (24% new barrels).
Winemaker	Rob Diletti