



The Wine Small batch, limited release.

Inspired by the Beaujolais Nouveau wines of France, this early release Pinot is super-bright and juicy. Whole-berry fermented and un-oaked for maximum fruitiness and vibrancy. Made to be enjoyed young and fresh over the warmer months. Brunches, lunches, Barbeques and Summer nights. Can even be slightly chilled.

Bright juicy fruit. Drink young and fresh.

Viticulture It was as if the wine gods decided that having made life so difficult for the 2020 vintage, they were going to look after us for 2021. The three year drought broke with some solid rain though winter. It was a surprisingly cool year given the heat of the previous summer, but it allowed us to manage an average sized crop closely and focus our attention on building maximum quality. Sporadic and useful rains meant little need for irrigation, and the compost we added under the vines kept the soil moisture in and some seaweed and fish emulsions had the vines humming! The usual mix of Cane and Spur pruning was employed, as well as springtime shoot thinning. Close canopy management, sustainable and organics based vine nutrition and disease prevention program all combined to make a happy and healthy crop of grapes, possibly our best ever!

Winemaking This is the first red to be released of the 2021 vintage, and it's great to be able to show how the vines have bounced back from the 2020 vintage. 2021 was everything that 2020 was not, and this is the first of many wines from a vintage that may well will go down as one of the best.

The Pinot Noir grapes were picked and destemmed as whole berries and added to a small fermenter and immediately chilled. After three days, the grapes were warmed up and the must was inoculated with Lalvin 71B yeast. This particular yeast is designed for producing nouveau style early release, fresh and fruity wines with a high production of esters all whilst keeping tannins low. A deliberately cool ferment was conducted (temperature below 25°C), and we did no plunging. Again, this was to keep the bright and fruity characters dominant, tannin extraction low, and avoid the more savoury and earthy notes of warmer ferments. The wine was pressed after 10 days, and run to stainless steel for complete malo-lactic fermentation. Some light fining was undertaken, and then crossflow filtered prior to bottling in July 2021.

Vineyard Myrtle Point Vineyard is in the Gippsland Lakes District. Located in far eastern Victoria, between the Great Dividing Range and Bass Straight, the Gippsland Lakes District enjoys a cool, semi-maritime climate. Soil structure of the Myrtle Point vineyard is Terra Rosa over limestone.

Harvest Date 3/3/2021
Clone MV6 planted in 1997.
Alcohol 13.5 % Alc/Vol,
pH 3.56 **T/A** 6.7g/L