



2021 Home Fields Pinot Noir

Harvested	13 March 2021
Brix at harvest	22
Residual Sugar	>1 g/l
Total Acid	3.39
pH	3.55
Alcohol by Volume	12.5 percent

Making

Growing conditions across the season were as near to ideal as you could wish for. Rain fell when needed meaning irrigation was unnecessary. Winds came to clear out the cap-fall debris before bunch-closure, lessening the chance of disease. Leaf-plucking in the fruit zone was thorough and completed before bunch closure, maximising UV exposure. This contributed to good bunch architecture, small and relatively thick-skinned berries translating to a rich, dark colour and plenty of soluble compounds in the berries and consequently the glass. Fermentation over 11 days at natural temperature. Given fruit quality, extraction was gentle and racking minimal. The wine lay on 4-year-old French oak for 13 months.

Tasting

Full dark in colour. Aromas to look for include violet, dark fruit & a little hint of liquorice strap. A complex, concentrated & integrated wine with a silky full finish on the palate. Balanced tannins & acidity. Structured & savoury. Poise, power & gravity.

Enjoying

Drinking now but will definitely reward cellaring for 10 years or so.

