



# HOME FIELDS

## 2022 Home Fields Pinot Noir

Harvested	23 March 2022
Brix at harvest	20.5
Residual Sugar	>1 g/l
Total Acid	4.8
pH	3.75
Alcohol by Volume	12 percent

### Making

Rather than maximising yield, vineyard health was the focus this season. Ag lime and organic treatments to address root, soil and general plant biology were a feature. We also kept bud count low at pruning to concentrate plant vigour. Phrenetic leaf-plucking and green thinning to open up the canopy meant the vineyard was constantly busy.

Come harvest, a selective handpick targeted the best fruit in order to present as premium a wine as possible. The pick was notable for smallish berries, tight bunches, good acids and fruit flavours.

Fermentation over ten days at natural temperature. Extraction was gentle with daily hand plunging. The wine lay on neutral French oak for 14 months.

### Tasting

Dusky ruby colour. Structured and savoury with raspberry, liquorice and chocolate and a definite wood smoke nose. Complex and velvety full finish on the palate. Toothsome tannins and acidity. Sumptuous. A Pinot Noir for the grown up.

### Enjoying

Drinking now with an expectation of subtle flavours developing as tannins soften over time.

