

PINOT NOIR

2019 El Desperado

Pinot Noir

This Pinot Noir was made from grapes sourced from our vineyards which experience warm days and cool nights, which provide ideal growing conditions for this varietal. Aromas of cherry cola, rose petals and spice erupt from the glass.

On the palate, the wine reveals a berry fruit explosion of black cherry and cranberry, with touches of balsamic and earth tones.

Variety trivia – Pinot Noir is the vignerons heartache and the winemakers holy grail. Never to be underestimated, this variety in the right region in the right hands can be a king maker.

Chess Trivia - In chess, El Desperado is a doomed pawn that seems determined to give itself up to bring about a stalemate when captured, a pawn that is as good as dead and so sets out to do as much damage as possible.

Goes best with – The dry, savory long finish indicates that this is a food wine, and one which would pair marvelously with Peking Duck from Chinatown or a block of dark chocolate and Netflix on a Friday night.

Harvest Date – March 15th 2019 10am

Harvest Data – Machine Harvested with Pellenc Selectiv @

6.5 tonnes/hectare

Clonal Material – A blend of 6 different clones, MV6, 114, 115, 777, 113 & #5, we have taken to a bit of winemaking in the vineyard with all 6 clones being harvested together and fermented as one complete blend. An old Vine Improvement source block, it now gives us a unique opportunity to look at several different clones and how they perform each season.

Winemaking Jargon - Prior to fermentation, the grapes were left on skins for 2 days, then wild fermented dry over the next 10 days with 10% whole bunch, in an open top fermenter. The ferment was hand plunged twice a day, with the temperature peaking at 32°C. Post ferment, the wine remained on skins for 4 days, after which it was pressed into a mix of new and old (10%: 90%) French oak puncheons (500L) for malolactic fermentation and maturation of 6 months. The wine was bottled in late September 2018.

Yeast – wild

Alcohol – 14.1%

pH - 3.47

T.A. – 5.82