

# PINOT NOIR

## Vintage

2018

## Variety

Pinot Noir 100%

## Region

Adelaide Hills

•Piccadilly vineyard•

- Clones: 114, D5V12, D4V2, 386
- Elevation: Approx. 500m

•Kuitpo vineyard•

- Clone: D4V6
- Elevation: Approx. 300m

## Technical Details

Alc: 13%, pH: 3.65, GF: 0.41g/L

# Cooter & Cooter

## Vintage Notes

A wet winter in 2017 set the vines up well for the growing season.

Summer and early Autumn were unusually dry, keeping disease pressure low. Favourable summer ripening weather with daytime temperatures in the high twenties, with cool nights, led to fruit in great condition at picking. This translated to a very civilised vintage, with all fruit coming into the winery in outstanding condition and in a very timely fashion.

## Vinification

All clones were kept separate until final blending. Hand-picked, 20% whole bunch fermentation after two days cold soaking.

Fermented in half tonne nally bins with twice daily plunging. Time on skins ranged from 10-15 days. Each batch was pressed straight to barrel - 100% seasoned (4-year-old) French oak for 7 months. No additions until a small hit of sulphur post MLF.

## Tasting Notes

Light and bright. Raspberries and cherries dominate, while earthy, forest floor characters linger in the distance. A fresh and supple palate follows.

The whole bunch component highlights the perfume, adds complexity and enhances chocolatey tannins.

Enjoy at room temperature or knock a little chill into it.

