

## 2020 Dexter Pinot Noir



### Analysis at Harvest

Sugar	22.1 – 22.5 Brix
pH	3.34 to 3.44
Acid	7.4g/l to 8.6g/l TA
Harvest date	3rd week of March
Clones	D5V12 (33%), Pommard (33 %,) MV6 (23%), 777 (11%)

**Vintage Notes:** A wet spring resulted in less than ideal flowering and fruit set. This resulted in a slightly lower than average crop. A cool summer resulted in harvest being two to three weeks later than the long term average. The season has produced wines of more delicate flavour and structure with good length and acidity.

**Winemaking:** Hand-picked fruit was destemmed without crushing and elevated into small open fermenters. The must was left un-inoculated for 2-3 days and when fermentation was observed cultured yeast was added. Fermentation temperatures peaked at around 32°C and during fermentation the cap was plunged up to 2 times per day. 2-3 days after fermentation was complete, the must was gently pressed and transferred into French Oak puncheons (22% new, 33% second use 45% older) where MLF occurred before winter. It was bottled late December 2020, 9 months after harvest.

### Wine Analysis

Alcohol	13.5%
pH	3.59
Acid	6.3 g/l
Sugar	dry

### Nose

Aromas of dark cherry, blackberry, bay leaf and thyme with subtle floral fragrance and hints of oak.

### Palate

Complex flavours as suggested by the aromas. It has a soft entry with mid palate fruit sweetness and lovely texture. Fine tannins and balanced acidity result in a wine with good texture and length. An elegant example of Dexter Pinot Noir.