

2021 Dexter Pinot Noir



Analysis at Harvest

Sugar	22.4 – 23.5 Brix
pH	3.30 to 3.62
Acid	6.5g/l to 7.2g/l TA
Harvest date	3 rd week of March
Clones	D5V12 (40%), MV6 (40%), Pommard (20%)

Vintage Conditions: Moderate temperatures throughout a wet spring and into flowering resulted in healthy canopies with slightly lower than average yields. Above average rainfall over the summer due to La Niña was moderated by dry spells and moderate temperatures resulted in slower ripening. High levels of acidity were retained along with great concentration of flavour, fine detail and precision.

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 (25% new, 15% second use 60% older) where MLF occurred before winter. It was bottled late December 2021, 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, very similar to the 2019 in quality.