

2023 Provenance Golden Plains Pinot Noir

Vineyards

Blended from across six vineyards located on the Golden Plains that run west from Melbourne this wine showcases south-west Victoria's great match of country and climate to Pinot Noir. 32% from our two Scotsburn vineyards at 500m elevation. 57% was grown across three sites in Geelong's Moorabool Valley and the Bellarine Peninsula. The final 11% was grown at Drumborg part of the far south-west Victorian region of Henty. A site significantly influenced by the cold Great Southern Ocean.

Growing Season

The 2022/2023 growing season was the third cool and wet season in a row courtesy of a third consecutive La Nina which was declared in spring 2022. These conditions persisted through to early 2023 with some warmth and sun arriving in March 2023. The cold conditions at budburst and flowering led to medium to light crops, and the cool conditions continued across and post veraison ensuring a later than normal harvest. Reflective of the cool growing season, hand-picked fruit with abundant fresh flavour and a fine natural acid and tannin backbone came into the winery.

Winemaking

Whole berries, (no crushing) were fermented in small open-top tanks with 5% fermented separately as whole bunches. On average, ferments peaked at 28°C and were pressed after 10-12 days in skins. Post pressing, the wine was settled hard prior to being racked to French oak barriques and puncheons, 18% new. Natural MLF took place in barrel during 10 months' maturation prior to blending and bottling.

Tasting Note

A bright ruby red in the glass, with complex aromas of fragrant herbs, fresh red cherry, wild strawberry, and subtle spice tones. Elegant, fine, and mediumbodied, the palate is classic cool-climate Pinot Noir. Red cherry and plum sweetness are matched with delicate winemaking elements and a savoury mineral note. The tannin and fresh natural acidity provide line and contrast to counter the natural fruit ripeness on the long finish.

