

Small Wonder

2023 AUBURN PINOT NOIR



Variety	Pinot Noir
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Clone	G8V3, D5V12 & Pommard
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Vine Age	+25
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Location	41.20° South, Altitude 45m – 93m 16.9km from the ocean
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Wine Analysis	Alc 13.5% pH 3.52 TA 5.5g/L
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Oak	10% new French oak for 10 months
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Certification	ACO Certified Organic Vineyard
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Winemaking

This wine is a blend of G8V3, Pommard and D5V12 clones. Our Pinot blocks were harvested over 10-day period in late March and hand-sorted into 3- and 4-tonne stainless steel open-top fermenters. 25% whole- bunches were included to build structure and aromatic complexity in the finished wines.

The must was pumped over twice/day during peak fermentation, with occasional punch downs to break up the cap. The wines spent an average of two weeks on skins prior to pressing and matured in a mix of 10% new French oak (Taransaud and Francois Frere) for 10 months.

Accolades

95 points, Sam Kim, Wine Orbit
93 points, Jeni Port, Winepilot
93 point, Halliday, Dave Brookes
93 points, Erin Larkin, The Wine Advocate



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