

Small Wonder

2023 BLOCK 3 PINOT NOIR



Variety	Pinot Noir
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Clone	114/115
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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 3.46 TA 6.0g/L
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Oak	French oak for 10 months
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Certification	ACO Certified Organic Vineyard
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Winemaking

Block 3 is mix of Pinot Noir clones 114 and 115, which produce fragrant and delicately textured wines.

Fermentation was carried out in a single 4-tonne open-top fermenter, with the inclusion of 25% whole bunches. After 12 days on skins, the wines showed intense floral and earthy aromas, with excellent colour and soft, supple tannins. The wine was barrelled down to 2- and 3-year-old French oak and matured for 10 months prior to bottling.

Accolades

96 points, Sam Kim, Wine Orbit
95 points, Jeni Port, Winepilot
94 point, Halliday, Dave Brookes
94 points, Paul Edwards, The West Australian



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