

Small Wonder

2024 LANDSCAPE PINOT NOIR



Variety	Pinot Noir
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Clone	Pommard, D5V12, G8V3, 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 13.4% pH 3.53 TA 5.49g/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

Warm and dry conditions over the 2024 growing season led to an early and compact vintage for Pinot Noir. The grapes were harvested over a short 2-week period in mid-March, then chilled overnight and sorted into 4-tonne open-top tanks for fermentation.

The must underwent a 3-day cold soak to bleed colour and supple tannin from the skins, before being warmed and inoculated with yeast. The wines were handled gently throughout fermentation, and drained and pressed after 14 days on skins. Malolactic fermentation was carried out oak and after maturation for 10 months, the final blend was assembled and bottled.

Accolades

95 points, Wine Orbit, Sam Kim



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