

Rochford. Captivate the senses.

Latitude Pinot Noir 2020

Pinot Noir clones: MV6, 114 & 115 and D2V4

Tasting Notes:

An already approachable Pinot Noir with plenty of red florals with poached strawberry and raspberry fruits. On the palate the freshness and delicacy of strawberry fruit continues with baking spices and some whole meal notes, with gentle fruit tannins beneath.

Viticulture Notes:

Our winemaking philosophy is to produce the best fruit possible in the vineyard and allow the wines to express the individuality of the vineyard and each growing season. The grapes for this wine were handpicked with viticultural practices based around maintaining balance in the vineyards, sustainability and responsiveness to changing environmental conditions.

A blend of fruit coming from Briarty 9, Hill Road and Gembrook vineyards.

2020 is characterised as a long and cool season. Winter rains continued into spring giving full verdant vine canopies to set up the growing season. Flowering conditions were less than ideal leading to reduced fruit yields. The season progressed with very mild conditions frequently without prolonged sunlight. These mild conditions and cool nights extended the ripening period for grapes well into Autumn and allowed for the evolution of cool climate characters retaining vibrant natural acidity.

Harvest Hand-picked from the 29th of February to the 21st of March

Vinification & Elevage: Fruit is sorted and fully de-stemmed as whole berries, 4 day cold soak prior to primary fermentation on skins for 12 days. Wine is pressed to French oak (8% new) for natural malolactic fermentation and is then sulphured on lees for 8 months.

Technical Data:

Alcohol 13.5%

Contains Sulphites

Vegan Wines

