



## **2022 Bellarmine Pinot Noir**

Region: Pemberton, Western Australia

Variety: Pinot Noir

Suggested food pairing: Duck or quail, pasta dishes.

Colour: Medium red.

Style: Medium bodied dry red Pinot Noir.

**BACKGROUND:** The grapes are exclusively sourced from the Bellarmine vineyard in the high quality cool climate region of Pemberton in South-Western Australia. The vineyard is at an altitude of 220 metres above sea level. Planted in 2000 by hand, the vines are trained to Vertical Shoot Positioning (VSP) to give optimum exposure of the fruit to sunshine during the ripening season which occurs from December to March. The soils are red gravel laterite soils which provide excellent drainage and give warmth to the vines' root systems at night from the sunshine the red gravel has absorbed during the daylight hours. This results in the Pinot Noir being ready for harvest before too much rain comes in as Autumn progresses.

**HARVESTED:** 2022

**WINEMAKING:** Harvested at optimum flavour levels when the tannins are ripe and the seeds are brown, which is determined by the winemaker regularly tasting the grapes. The Pinot Noir is managed carefully to ensure a maximum yield of 5 tonnes to the hectare, which ensures even ripeness and maximum quality potential in the grapes. Crushed and destemmed gently to allow some whole berries through into the ferment, the must is inoculated with neutral yeast to allow natural fruit expression. Once the cap of skins has risen, the juice is pumped over the skins twice daily for half an hour so that colour and flavour is extracted from the skins, and the ferment is cooled naturally. The wine is pressed off the skins and fermentation is completed in tank. Once complete, the wine is racked off solids and inoculated for the second fermentation with malo-lactic bacteria. The wine then goes new French oak for a few months before bottling.