



2021 'VUE DU NORD' PINOT NOIR

WINEMAKER'S NOTE

Excellent rainfall throughout winter and spring provided perfect conditions to start the growing season. The cool weather continued with summer being one of the coolest on record. These perfect conditions gave us some amazing fruit, with high natural acids and delicate yet concentrated flavours.

Hand Picked and naturally fermented in small vats with varying amounts 's of whole bunch and whole berry. Ferments are hand plunged 3 times per day. The 2021 Vue Du Nord is comprised of 4 clones (777, 114, 115, MV6) and 25 individual ferments.

TECHNICAL INFORMATION

Fruit Source: Estate Grown

Altitude: 593 metres

Variety: Pinot Noir

Vintage: 2021

Region: Lenswood, Adelaide Hills

Fermentation: Natural fermented, partially whole bunch

Maturation: 7 months in French Barrique

Alc/Vol 13%

pH 3.4

TA 6.08 g/L

TASTING NOTES

Appearance: Medium cherry red.

Aroma: Lively array of juicy red fruits. Layers of concentrated red cherry, strawberry, raspberry liqueur. Savoury elements of fragrant spice, whole bunch, and charry oak build complexity.

Palate: The palate is loaded with an array of bright red fruits held upright by a lively, taut acid line, and then wrapped up in supple tannins that show hints of charry french oak and whole bunch fermentation.

Summary: This is a classy, elegant and structured example of our estate grown pinot noir that reflects the cooler vintage. Drink now or cellar up to 5-7 years.

ABOUT PIKE & JOYCE

Pike and Joyce Wines was established in 1998 as the coming together of the Pike family, from Pikes Wines in the Clare Valley and the Joyce family, fifth generation horticulturists from the Adelaide Hills. The two families share a love of the region, a passion for viticulture, and a desire to produce only the finest wine.

Pike & Joyce Cellar Door

730 Mawson Road, Lenswood, South Australia 5240

T 08 8389 8102

W pikeandjoyce.com.au

Tasting Room: 11am - 4pm daily

Restaurant: From 12pm, Friday - Sunday

