

# BARRATT

PICCADILLY VALLEY

2022 PINOT NOIR

## WINEMAKING

A season of low yields, but producing fruit of high quality and intensity.

The grapes were hand harvested from 39 year old vines on our Uley vineyard at the northern end of the Piccadilly Valley on April 10th.

After cooling overnight, the grapes were destemmed into small open fermenters about 18% being included as whole bunches. Cold maceration for 4 days was followed by yeast inoculation and fermentation with regular hand plunging throughout.

Gently pressed off skins after 9 days, the wine was partially settled in tank and then transferred to new (25%) and seasoned French oak barriques for malolactic fermentation and maturation over 10 months. Bottled March 30th, 2023. Unfiltered and unfinned.

Displays an attractive lively crimson colour with intensely floral and bright berry and cherry fruits integrated with secondary spicy, savoury and earthy complexities and followed by a soft, lingering palate supported by fine, silky tannins. This wine is drinking beautifully now but will grow in intensity and complexity as the years pass.

<b>WINEMAKER</b>	Lindsay Barratt
<b>VINEYARD</b>	'Uley' Piccadilly Valley
<b>VARIETY</b>	Pinot Noir
<b>TECHNICAL</b>	12.5% ABV   3.54pH   0.5 g/L RS   5.82 g/L TA
<b>VINTAGE</b>	2022
<b>COLOUR</b>	Translucent and iridescent crimson.
<b>AROMA</b>	Dark floral, earth and spice.
<b>PALATE</b>	Bright cherry, fine silken tannins and a soft lingering palate.

