



LOWBURN

FERRY



2019 HOME BLOCK PINOT NOIR

Season Summary

The 2019 vintage began with some early spring frosts in October. Spring was wetter than normal with settled weather at flowering and fruit set. January and February were slightly warmer than normal. March was warmer than February which is unusual. This extra heat at the end of the season assisted with the completion of the ripening process so the grapes were harvested in optimal condition.

Viticulture

The 2.7 hectare Home Block on the Manata vineyard was first planted in 2000 by Jean and Roger Gibson with a variety of Burgundian Pinot Noir clones. This special parcel of land has been farmed for the last 150 years which has provided a build up of organic material in the soil. Combined with this glacial loess and pedogenic lime spread throughout the vineyard making it a very special place to grow grapes.

Tasting Note

Deep garnet with plum hues. Fragrant with boysenberry, raspberry, mulberry and red plum with chocolate, toffee and violet notes. Concentrated and long with blueberries, blackberries and liquorice. Generous weight on the mid palate, silky tannins and a nice vein of acidity leading to a long mineral finish.

Winemaking

The fruit (clones 5, 777, 667 and 115) was hand harvested. It was then predominantly destemmed (7% whole bunch) into stainless steel tanks before being inoculated with selected wine yeasts. It was aged in French oak barriques for around 9 months, of which 35% was new oak.

Chemical Analysis

Alcohol: 13.5% pH:3.64

TA: 5.65g/l

Additives: SO2

Suitable for Vegetarians/ Vegans: yes

