

## 2022 Marron Creek Wine Co Pinot Noir

### Tasting Note

A Pinot of softness and juiciness yet carrying charm and complexity. Wild cherry and raspberry on the nose with hints of florals, dried leaves, forest floor and stemminess adding a little extra dimension and depth to the wine. Soft and approachable with a core of savoury fruit that gives the wine length and balance in this mid-weighted style.

### 2022 Vintage

A warm and very dry spring and summer after a very wet winter allowed for some exceptional vine growth with plenty of leaf and good yields. A judicious approach to viticulture ensuring yields were managed through fruit selection paid dividends as the season became cool with a very mild to cool finish to the growing season.

### Vineyard

From an established organic vineyard, Pinot Noir plantings from 1985 making it the oldest Pinot Noir vineyards in the region. This vineyard formerly known as the Old Kent River vineyard, known for many years to produce great Pinot Noir is now in new hands of a Frankland River local farming family. Now boasting five different clones of Pinot noir on this site to add additional complexity and nuance. This is one of the furthest South (coolest) vineyards in the Frankland River GI where the Karri forests of the Southern Forests start to grow.

### Vinification

Picked in pristine condition the fruit was wild yeast fermented in a number of small open pot fermenters with a portion fermented as whole bunch (20%). All parcels were matured in 500lt French oak puncheons for 10 months with a final barrel selection made prior to bottling unfinned and unfiltered in January.

