

THE WINES OF KEVIN GRANT



Pinot noir 2022

Alcohol = 12.90 vol % **Res Sugar** = 2.50 g/l **Total Acidity** = 5.1 g/l **pH** = 3.51

Barrel Ageing = 10 months in 225L French oak barrels

Wood Age = New 20%

Cases: 620 x 12

Bottled: January 2023

Release Date: January 2025

Winemaker's Notes

The cool weather conditions in the run up to, and the moderate weather conditions during harvest slowed ripening, delaying the start of the pick to mid- March, almost 14 days later than our average picking date. This extra time allowed our Pinot noir vines to develop exceptional flavour and colour in their bunches. This opportunity to complete the ripening journey, resulted in wines with impressive colour and flavour extraction in the cellar. Grapes were hand-picked into small crates and then sorted, destemmed and gently crushed at the cellar. A 10-day pre-fermentation cold soak period in open fermenters was followed by a temperature-controlled spontaneous ferment, peaking at 28°C for a total cuvaision of 22 days. The cap was gently punched down/pumped over twice a day during this time after which it was pressed and racked to carefully selected French oak barrels, 20% of which were new and where 100% malolactic fermentation occurred. Then aged in barrels for 10 months before being bottled.

Wine Style

The wine has an intriguing luminous hue that reflects rather than absorbs light. A compellingly seductive bouquet of red cherries, pomegranate, delicate forest floor and a hint of spice and new oak. On the palate the wine is sensual and embracing, with a captivating mid-palate depth, lovely transparency, and excellent focus on the suavely tannic finish. A wine that seeks to ask questions of one's palate, promising simultaneously to engage one in reflective conversation and company.