

STONEWEAVER



Single Vineyard Pinot Noir 2020

100% certified organic Pinot Noir

RS: <1g/l / Alc: 13.37% / TA: 5.3g/l / pH: 3.70

Vineyard / Vintage

The 2020 Stoneweaver Pinot Noir is sourced from the Kennedy Road in the Omaka Valley, Southern Valley region. The Pinot Noir vines grow in a mixture of glacial outwash soils – soils exhibiting a mix of clay and stony gravels.

2020 was a mild and warm growing season with very settled weather.

Winemaking

Hand-harvested between 13th March and 9th April at 22.8 brix.

De-stemmed to tank for a combined soak for a few days until natural ferment had started

Our own wine yeast was added to complete the fermentation to dry.

Wine is drained out and skins pressed.

Once the wine is settled it is racked into large and small French oak for 11 months maturation.

Wine undergoes spontaneous malolactic fermentation while in oak.

Vegan friendly.

Senses

Sight: Dark cherry red

Smell: dark red cherry, plum along with vanilla and spice.

Taste: Dark red and dark cherry fruit flavours with an understated influence of French oak that melds into the wine.

Matches

Mushroom risotto

Margherita Pizza