



WINE NAME VINTAGE	Picardy Pinot Noir 2021
PRODUCER	Picardy (ALL ESTATE GROWN)
WINEMAKERS	Father and son team, Bill and Dan Pannell
REGION SUB REGION	Pemberton, Western Australia
GRAPE VARIETIES	100% Pinot Noir (6 Dijon clones plus 114, 115, 777, droopy and D5V12)
WINE TYPE	Dry Red ALCOHOL LEVEL (%) 13.0%
WINE BODY	Medium bodied CLOSURE Natural Cork
VITICULTURE AND TERROIR	The Picardy site was specially selected in Pemberton for its high altitude and well drained gravely loam soils. This is cool climate viticulture at its best. The vines are planted on a north/westerly facing slope for maximum exposure to sunlight. Vine age at time of harvest is 28 years.
VINIFICATION	The vines are dry grown, cane pruned and handpicked, which in turn encourages low yields. In the winery the grapes are 75% destemmed, 25% whole fermented in small open fermenters. The must is given around four days for pre-fermentation maceration and fermented using a range of yeasts. The fermentation takes around 21 days to complete. Post ferment the must is pressed using an airbag press and then settled for two weeks before being racked to barrel. In barrel full malo-lactic fermentation is carried out. This wine is then matured for 10 months on lees in new to four year old, small French oak barriques.
BACKGROUND	Picardy is owned and operated by Bill, Sandra and Dan Pannell. Picardy was established by the family in 1993. Bill and Sandra were pioneers of the Margaret River region, establishing Moss Wood vineyard and winery in 1969. After selling Moss Wood in 1985, the Pannells had an interest in Volnay's Domaine de la Pousse d'Or, until the purchase of the property in Pemberton. Dan has grown up in the wine industry and in 1993 completed a Bachelors of Science (Oenology) at The University of Adelaide.
TASTING NOTES	Tasting note by Ambrose Nock: Already radiating with pleasure, the gentle weather of 2021 has translated into a wine of up-front drinkability and charm. Slightly floral, showcasing red fruits at this stage: raspberries, strawberry compote and signature sour cherries. Stylistically more old world than new. Wedged between two bolder years, this year's Estate Pinot has an innately refined, feminine beauty to it. As such, while never intended to catch your eye as the boldest piece of art in the gallery, its complexity and refinement will hold your gaze the longest.
OPTIMUM DRINKING	Drink now to 2031
FOOD PAIRING	Our Pinot would go perfectly with any risotto or pasta dish with mushroom or truffle. Peking duck with hoisin sauce would also compliment this wine beautifully.

