



WINE NAME VINTAGE	Picardy Pinot Noir 2022
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 (%) 14%
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 29 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	<p>Tasting note by Ambrose Nock:</p> <p>Picardy Pinot Noir 2022 "Enthrallingly fragrant, charming and opulent; reminiscent of a stroll through an English garden. The palate is lustrous and complex, channelling the essence of Picardy Pinot Noir. Petals, cherries and all-spice lead the way, with Turkish delight and fresh pomegranate thrown in for good measure.</p> <p>Great Pinot Noir is about shape and texture, and here it is in spades, with pockets of complexity emerging through the multi-dimensional palate. High class oak, with the signature sour note (at this early stage of its development) helping to drive the length.</p> <p>A masterful touch and fantastic growing season coming together again, encapsulating jaw-dropping beauty into a 750ml bottle."</p>
OPTIMUM DRINKING	With careful cellaring, this wine has the cellaring potential for 20 years.
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.



