



WINE NAME | VINTAGE **Picardy Tête De Cuvée 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
(Dijon clones; 114,115,777, droopy & D5V12 and 6 new Burgundy Clones)
(Co-fermented)

WINE TYPE Dry Red **ALCOHOL LEVEL (%)** 13.5%

WINE BODY Medium bodied

VITICULTURE AND TERROIR The Picardy site was specially selected in Pemberton for its high altitude and well drained gravelly 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. For the Tete de Cuvée yields are held at below 2 tonnes per acre. In the winery the grapes are 70% destemmed and 30% whole bunch fermented in small open fermenters. The must is given around four days for pre-fermentation maceration. 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.

TASTING NOTES Tasting note by Ambrose Nock
"Capturing the essence of the vintage, the 2021 Tête de Cuvée shows an ethereal lightness and deftness of touch. Bright red fruits, fresh picked cherries and a rose petal influence drive both the bouquet and palate. The exceptional length of this wine may be its standout feature, allowing the wines purity and depth to shine. Fine tannins run alongside for support, with just a lick of new oak showing itself at present. Delicate and captivating."

Tasting note by Ray Jordan:
"Prettier more seductive and alluring form, a product of this cooler year.
Complex weave of aromas with a truffle-like subtle earth merging seamlessly with the primary dark cherry and light raspberry primary fruit characters. The palate has a deep fruit intensity, but the fine-grained oak and slightly chalky tannins pull it back to focus with precision to a long linear palate"

FOOD MATCHING This wine would go well with any mushroom and truffle risotto dish. A peking duck with hoisin sauce dish would also compliment this wine beautifully.

OPTIMUM DRINKING With careful cellaring, this wine has the cellaring potential for 20 years.

