

Pinot Noir Nouveau 2024

Harvest Composition

Brix 23.60
pH 3.28
Titratable Acidity 8.30g/L

Wine Composition

Residual Sugar 0.37g/L
Titratable Acidity 5.00 g/L
Alcohol 13.50 %

Vine Age
23 years (planted 2001)

Clone
Pinot Noir - 667

Organics & Sustainability

Amisfield's single-estate vineyard became certified organic in 2021, ensuring our commitment to sustainability and respect for the land. With organic practices, we nurture healthy soils, protect biodiversity, and allow our unique terroir to shine in every vintage.

Growing Season

The 2024 growing season began with a foggy winter, minimising frost events and keeping temperatures just above freezing. A notably colder August allowed the vines a deep dormancy before budburst. September brought warmth, and by mid-month, some of the vines in the vineyard were already showing early signs of movement. The team faced challenges, including a severe frost in late October, but managed to protect the vines with minimal damage. Whilst El Nino didn't fully eventuate as predicted the drier conditions and windy start to Summer led to low disease pressure and clean healthy fruit. Harvest began on March 7th under ideal dry conditions, marking a successful end to a challenging yet rewarding season.

Vineyard

Grown in what we affectionately call the "Gravel Pit", fruit for this wine comes from some of the stoniest soils on the property at the front of block 5.

This unique parcel of land has intrigued us for many years with its fruit intensity and mineral core. We have found a place for it in our Pinot Noir Nouveau.

Winemaking

Hand harvested fruit was fermented in small open top fermenters showcasing a combination of carbonic maceration techniques, whole bunch fermentation and whole berry fruit. Pressed early with the wine at its most vibrant and aged in only neutral barriques for 3 months to harmonise. Overall wholebunch percentage 60%. Bottled unfiltered and unfiltered in October to capture the wine in it's intended style.

Tasting Note

With an electric intensity to the colour, a layer of sweet smokiness sits atop the wine followed by fresh raspberries and blueberries. The palate meets a pop of fruitiness - a signature of this style. Supported nicely by a gravelly minerality, the juiciness and freshness of this pinot noir makes this energetic Nouveau style a unique expression from our Estate.



TASTING
NOTES

