



'Emma's Block' Pinot Noir 2023

Vineyard: A unique parcel within Rippon, Emma's Block faces eastward on the lakefront where ancient lake-bed clay lenses run laterally through fine schist gravels. Emma's Block is named after the great-great-great grandmother of the current generation of the Mills family, through whom the name entered into the family.

Winemakers: Nick Mills & Team

Pinot Noir Clones: 5 & 6, 13, Linc

Rootstock: None **Vine Density:** 3800 vines/hectare

Dates picked: 29th March - 21st April 2023

Fruit Handling: Picked by hand into small, 10kg cases allowing the fruit to arrive at the winery's sorting table undamaged and intact. Picked and fermented separately in 3, 2-tonne stainless-steel fermenters.

Fermentation: 31% whole cluster. Each parcel is fermented and matured apart before blending. The winery's resident yeast population (non-inoculated) took 12-18 days to ferment; and spanned temperatures between 11-32° Celsius.

Total time of skin contact: 11 and 14 days

Barrel management: 12 months of new (21%) to 4 year old French oak barrels. The malolactic fermentation went through unaided (non-inoculated) in springtime; it was then racked back into barrel and allowed a second winter in neutral barrels before being run directly into bottle without filtering or fining.

Total time in barrel: 18 months

Bottling date: 5th November 2024

Wine analysis at bottling:

pH	3.62
T.A	7.6 g/l
Alc.	14%
R.S	< 3 g/l

Cases produced: 125

Release Date: 1st January 2026

Cellaring potential: 10 years +, cellaring & decanting recommended