

# Small Wonder

## 2023 AUBURN PINOT NOIR



<b>Variety</b>	Pinot Noir
<b>Clone</b>	G8V3, D5V12 & Pommard
<b>Vine Age</b>	+25
<b>Location</b>	41.20° South, Altitude 45m – 93m 16.9km from the ocean
<b>Wine Analysis</b>	Alc 13.5%   pH 3.52   TA 5.5g/L
<b>Oak</b>	10% new French oak for 10 months
<b>Certification</b>	ACO Certified Organic Vineyard

### Winemaking

This wine is a blend of G8V3, Pommard and D5V12 clones. Our Pinot blocks were harvested over 10-day period in late March and hand-sorted into 3- and 4-tonne stainless steel open-top fermenters. 25% whole-bunches were included to build structure and aromatic complexity in the finished wines.

The must was pumped over twice/day during peak fermentation, with occasional punch downs to break up the cap. The wines spent an average of two weeks on skins prior to pressing and matured in a mix of 10% new French oak (Taransaud and Francois Frere) for 10 months.



Tamar Valley  
Tasmania