

# Small Wonder

## 2023 LANDSCAPE PINOT NOIR



<b>Variety</b>	Pinot Noir
<b>Clone</b>	Pommard, D5V12, G8V3, 114 & 115
<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 3.43   TA 5.8g/L
<b>Oak</b>	10% new French oak for 10 months
<b>Certification</b>	ACO Certified Organic Vineyard

### Winemaking

Our Pinot blocks were harvested over a 10-day period beginning in late March. The clusters were chilled overnight and hand-sorted into 3- and 4-tonne stainless steel open-top fermenters. The must underwent a 3-day cold soak to bleed colour and supple tannin from the skins, and then inoculated for fermentation. The must was pumped over twice/day during peak fermentation, with occasional punch downs to break up the cap. The wines spent up to 15 days on skins prior to pressing, and were then barrelled down to approximately 10% new French oak for 10 months.



Tamar Valley  
Tasmania