



BENDIGO SINGLE VINEYARD

SCHOOL HOUSE

2019 PINOT NOIR



A high altitude Bendigo site growing Pinot Noir with small bunches, high intensity and coating minerality.

SINGLE VINEYARD

Drawing from Gibston Valley's™ most intriguing vineyards, the Single Vineyard range gives full voice to site.

2019 BENDIGO GROWING SEASON

A very high quality vintage, in spite of a severe October frost. Warm spring and summer conditions gave even bunch weights and moderate yields. Benign conditions continued through to picking, with sufficient rainfall to keep vines healthy. Fruit at harvest was in beautiful condition, with good acidity and ripeness.

VINEYARD

Whilst sharing the same climatic trends as all of Bendigo, the School House vineyard's altitude (420m) means cooler daytime temperatures, slower ripening, and reduced heat summation. Its north-facing slope on a glacial terrace, complex glacial sands and schist combine with the aspect to ensure low fertility, moderate vine growth, and small concentrated bunches. Cooler temperatures by day elongate ripening, meaning wines gain a remarkable intensity, elegance and perfume.

WINEMAKING DETAILS

2019 gave small, intense bunches from School House with great flavour and natural acidity. All clones were separated into multiple small batch fermentations, with a range of whole cluster used. The fruit's natural intensity drew us back from any undue extraction, with a very gentle cap management employed. Following indigeneous fermentation, the wine was pressed to barrel (25% new), where it remained for 11 months before bottling. The final 3 clone blend has 14% whole cluster.

AROMA AND PALATE

Dark fruits pair with rose petal, damsel plum and sweet red aromatics on the nose. The palate is packed with dark fruit that is punctuated by a twist of densely confined, graphite-like tannins. Engaging to the end, the wine amalgamates Bendigo's richness with high-altitude energy.

CELLARING

The 2019 School House Pinot Noir will cellar comfortably for 10 years.

HARVEST DETAILS

CLONE

114 / 115 / 6

VINEYARD

School House, Bendigo
350-420m

SOIL

A mix of fine loess, sand,
clay and subsoil schist

HARVEST DATE

07/04/2019

BRIX

24

TITRATABLE ACIDITY

7.50 g/l

PH

3.25

WINE ANALYSIS

ALCOHOL

13.5%

RESIDUAL SUGAR

N/A

TITRATABLE ACIDITY

5.20 g/l

PH

3.63

**CENTRAL OTAGO
HANDCRAFTED WINES**