

akitu

2019 Akitu 'A1' Pinot Noir Blending and Tasting Notes

Clones: 65% Abel, 10% 777, 10% 115, 10% Clone 5, 5% 667
Treatment: 40% whole bunch, balance whole berry, 20% new French oak
Volume: 6,519 litres – 725 x 12b cases equivalent
Technical: Alcohol 13.7%, TA 5.0g/l
Harvest Dates: 16th April 2019 to 17th April 2019
Bottling Date: 19th March 2020

Dark garnet with a crimson edge within a deep plummy hue.

The first aroma from this wine gives a hint to the depth and complexity that lies beneath, hidden for now in the glass. Layers of graphite, brown spice and wild herbs sit across dark plummy fruit. Ripe dark cherries, dark rose petal and a hint of *sous bois* are all coiled very tightly in a compact bundle of aromatic intensity. This one will take some time to show its true depth and complexity.

The palate opens with intense fruit concentration over a core of powerful soft tannin. There are layers of textural phenolics pushing up against fruit plushness which impress and excite. This wine, our 8th vintage of the black label, without doubt shows in its shape and structure that it is unequivocally of the Hawkesbury vineyard.

A fine line of acidity suggests a long and exciting evolution. It will start to hit its straps at five years old and continue for at least another five, perhaps much more.

(PJ: I feel like I need a side of espresso martini with this wine to ensure I stay focused for long enough to see the detail unfold over time in the glass.)

Food – Spicy pork belly.

