

Three Miners Warden's Court Pinot Noir 2023

Tasting notes

Deep ruby in colour. The nose is complex with plum, mocha and savoury aromatics. The palate is filled with red bramble and cherry fruit supported by fine tannins and a long lingering finish.

Food match: Beef, lamb, and duck with cherries

Winemaking notes

The fruit was hand harvested on the 23th of April 2023 at 23 Brix from the Three Miners Vineyard, near Alexandra. The fruit was destemmed, allowed to cold soak in open top fermenters for 5 days before fermentation commenced. The wine was fermented at a maximum of 31 degrees Celsius and once dry was left on the skins for 4 days to build balance before being drained. The remaining skins were pressed and combined with the free-run wine. The wine was settled for 24 hours and then racked to barrels for maturation.

Technical data

Alcohol: 13.24%

pH: 3.70

TA: 6.0

RS: Dry

Sulphite declaration: contains sulphites

Fining agent declaration: nil

No. standard drinks in 750 ml bottle: 7.8

Bottling date: 19th February 2024

Winemaker: Matt Connell

Awards

Decanter 2026 Gold

94 points Wine Orbit, Sam Kim

93 points Candice Wine Chat, Candice Chow

92 points, Cameron Douglas

WARDEN'S COURT - dealt with the registration and enforcement of Miner's Rights. Disputes often arose over claim jumping, forgeries, water races, roading and between partners of a joint claim. The old Courthouse in Alexandra is one of the town's oldest stone buildings and was opened on the 16th of June 1879 to house The Warden's Court.