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# 2023 GHOSTGUM PINOT NOIR

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## WINEMAKING

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Hand-picked and processed after a night in the cool room. The final wine is made up of three blocks – the 115 (picked 3rd April) was fermented with 10% whole bunches in the bottom of the open pot. The MV6 (4th April) was completely destemmed.

The D2V5 (15th April) was split between two ferments of 100% whole bunch and 100% destemmed. Average time on skins was 12 days and the final whole bunch component is 33%. The pressed wine was transferred to French oak hogsheads (20% new) for 10 months barrel maturation before blending and bottling in February 2024.

This wine is unfined and unfiltered.

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## VINTAGE & VINEYARD

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Another cool and wet year on the Mornington Peninsula in 2023 had us battling the rain gods to achieve ripeness.

Picking for Chardonnay and Pinot Noir commenced on the 3rd of April and finished on the 15th, our latest finish to harvest at Main Ridge. Good sugar levels were achieved as well as concentration of fruit and acidity.

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## TASTING NOTE

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Deep and savoury aromas of aniseed, clove and sweet under-vine mulch, with lifted pomegranate and raspberry perfume. An intense and detailed palate driven by dark cherry and blood plum, and fine, silky tannins.

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## ANALYSIS

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Alc: 13%  
pH: 3.65  
TA g/l: 5.5

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