MOORILLA

praxis pinot noir 2022





Winemaker: Conor Van Der Reest

Grape(s): Pinot Noir

GI: Tasmania

Site(s): St Matthias Vineyard, Tamar Valley

Vintage notes: Very dry conditions through most of the year meant very small crop loads, but this saved the St Matthias Vineyard from what could have been a problematic late season: very cool nights from February on meant veraison was extremely slow. Fruit flavours

were some of the best Moorilla has ever seen.

Vineyard notes: The St Matthias vineyard sits on the rising west bank of kanamaluka / River Tamar, fifteen kilometres north of Launceston in northern Tasmania. Soils are ancient volcanic and newer, silty clay soils as well as granite outcrops, moving from 10 to 115 metres above sea level across the vineyard. Facing east, the full sun on the west bank is tempered by near constant cool breezes, helping to ensure long and cool ripening conditions and limit the spread of botrytis. These are stellar conditions for producing fruit-driven and acid-balanced wines.

Winemaking: All fruit was hand-picked and delivered to the winery before chilling overnight. The fruit was processed the following morning and all parcels split into small fermentations. Each was given a different treatment: combinations of cold soaking, and proportion of de-stemmed and whole berry. All batches had maceration times of 14 days. Oak use was 16% new French oak (500L) and a mix of older puncheons.

Closure: Stelvin ABV: 13.7%

LEGEND tasting notes: A serious pinot noir that belies its moderate price tag. Aromas of sour cherry, pomegranate, lilly pilly (and native red berry), bush tomato, and white pepper lead to a vibrant and open palate. The soft tannins provide balance to a bright-fruited front palate. Drink now. Drink later. Drink all the time.

Production size: 911 dozen