

WILLIAM DOWNIE

bull swamp pinot noir 2022



Winemaker: William Downie

Grape(s): Pinot Noir

GI: Gippsland

Site(s): Bull Swamp Vineyard

Vintage notes: One of the coolest and wettest vintages on record in western Gippsland, but with rigorous farming and sorting, created wines of balance, restraint, and bright acidity.

Vineyard notes: Bull Swamp vineyard is farmed biodynamically, in the process of certification. Vines were planted in 1981, all are cane pruned, no tillage. Completely dry-grown on volcanic soils. The warmest single vineyard site of Bill's, with the least airflow, sitting at 120-150m above sea level with steep northern exposure. There are four separate parcels of Pinot Noir, two north facing blocks of MV6 and another of Abel, as well as a more sheltered south facing block of MV6.

Winemaking: All of the fruit is hand sorted and then fully destemmed. Whole berries are transferred by gravity to both wooden and stainless steel open vats. Fermentation takes place without any additions, temperature control, punch downs or pump overs. The must is pressed after 30 days and then matured in Australian made French oak barriques (10% new) and some acacia. The wine is assembled and a small SO2 addition made before bottling without fining or filtration.

Closure: Diam 5 Origine **ABV:** 13.5%

LEGEND tasting notes: Vividly colored with heady red and dark fruit aromas (Davidson plum, black cherry), a distinct orange oil note, clove, and cinnamon myrtle. The palate is dense and complex, tasting of ripe yet transparent black and red fruits, subtle spice, violets, and damp earth. Velvety tannins and acid-driven freshness on a persistent and elegant finish.

Label design: All art done by Reg Mombassa, a New Zealand-born, Australian-raised artist and musician

Production size: 140 dozen