ATTWOODS

glenlyon pinot noir 2022





Winemaker: Troy Walsh Grape(s): Pinot Noir GI: Macedon Ranges

Site(s): Estate Glenlyon vineyard

Vintage notes: Another cool, long ripening season, resulting in excellent fruit quality with lovely acid levels. A late March, early April harvest. Yields were lower than average due to wind at fruit set in spring.

Vineyard notes: Attwoods took over

management of Glenlyon Estate, on the outskirts of the Macedon Ranges, in 2019, with their first harvest of premium fruit in 2020. A perfect site for cool climate winemaking, these 26-year-old pinot noir and chardonnay vines at Glenlyon span 5 acres, at an altitude of 500m, with quartz, basalt, clay soils. Low yielding, small quantities of fruit naturally high in acid come off this site. Organically farmed (not certified).

Winemaking: Grapes are hand-picked and fermented with native yeast in large (1 and 2 ton), open oak fermenters. 50% whole bunch. Aged in barrique (1/3 new) for 18 months, then another 6 months in bottle before release. Only add is a small amount of sulfur.

Closure: Diam ABV: 13.2%

Winery tasting notes: Wild black cherry, Davidson plum (a tart native plum), smoked mountain pepper, and crushed clove combine for elegant and complex aromatics. The palate is powerful and acid driven, but with a layer of supple fruit and well-integrated oak- and stemderived texture. This wine will age well for years and continue to develop nuance and interest.

Production size: 200 dozen