



Frederick Stevenson

2020

'SUMMERTOWN'

Pinot Noir | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Pinot Noir
Vineyard: Potter's Hill Vineyard
Vine Age: 26-years-old
Soil Type: Red clay & sandy loam over shale
Viticulture: Certified organic
Fermentation: Native – open top stainless-steel (20% whole-bunch)
Skin Contact: 21 days
Aging: 8 months in 50% old and 50% second use puncheons then one month in stainless-steel
Alcohol: 13.4%
pH: 3.7
Total Acidity: 5.5 g/L
Total SO₂: 36 ppm
Total Production: 123 cases

About

This is Pinot Noir from the Potter's Hill Vineyard in Summertown, located in the western enclave of the Adelaide Hills. The vineyard is located between 1,600-1,750 feet in elevation on an east facing, sandy clay over shale ridden site. Since early 2017, Steve has been assisting the owners, Paul & Sarah Hill, with converting the vines to organic viticulture as well as implementing cane pruning and shoot thinning, allowing more light to enter the vines. Half of the property is planted to olives and fruit trees, and the other half to these Pinot vines.

The fruit was hand picked and cold soaked overnight. Fermentation kicking off naturally over the course of 2-3 days with 20% whole bunch clusters. Gentle hand plunging and maceration ensued while the grapes fermented for three weeks. Once the ferment went dry it, the wine was left of the skins for an additional four days then basket pressed with full lees to 50% seasoned and 50% second use puncheons. It was bottled without fining or filtration and just a small addition of sulfur.

Tasting Note

Tangy and bright, with some noticeable fruity sweetness. It's a voluptuous Pinot, with some grippy tannins and bursts of pomegranate. Extremely fun to drink.