



Heirloom Vineyards

2021

'VELVET FOG'

Pinot Noir | Adelaide Hills - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 100% Pinot Noir

Vineyard: Single vineyard near Marble Hill in Kersbrook

Vine Age: 18-years-old

Soil Type: Weathered Schist with Sandy Loam

Viticulture: Practicing organic

Fermentation: Native – open-top stainless-steel (50% whole-cluster)

Skin Contact: 10 days

Aging: 7 months in second and third passage French barriques

Alcohol: 13.5%

pH: 3.44

Total Acidity: 6.78 g/L

Total SO2: 60 ppm

Total Production: 2,200 cases

UPC: 9342160000713

About

Pinot Noir can be a simple sip or a symphony of the senses, a moment of pleasure or an eternity of contemplation. Only the poet can know, so stop thinking and surrender. 'Velvet Fog' was produced from Elena's best Adelaide Hills Vineyard in Kersbrook whose clones and viticulture embody the very best in cutting edge but old school viticulture and winemaking.

The bunches were hand harvested with half of them being destemmed and the remaining portion fermented entirely whole-cluster. The fermentations occurred in small open-top stainless-steel tanks and after 10 days on the skins the lots were basket-pressed to second and third use French barriques. The wine aged for seven months without any additions and was bottled without fining or filtration and just a small sulfur addition.

Tasting Note

Aromas of distant forests carried on a cool wind, freshly polished old boots. The palate has linear acidity that kicks and bites from the front to the back, but in the nicest possible way. The black and determined fruits and berries are firm and unforgiving initially but soften with elegant earthy flavors entering the mix.