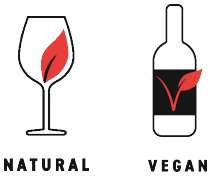


Heirloom Vineyards

2024

'THE VELVET FOG'

Pinot Noir | Adelaide Hills - Australia



Stats

Grapes: 100% Pinot Noir
Vineyard: Vineyards in Charleston and Macclesfield
Vine Age: Average: 20-years-old
Soil Type: Ironstone and clay
Viticulture: Conventional
Fermentation: Native – open-top stainless-steel (25% whole-cluster)
Skin Contact: 10 days
Aging: 7 months in 85% 2nd and 3rd use French oak barriques and 15% new French oak
Alcohol: 13.5%
pH: 3.4
Total Acidity: 5.2 g/L
Total SO2: 90 ppm
Total Production: 2,000 cases
UPC: 9342160000713

About

Heirloom Vineyards 'The Velvet Fog' Pinot Noir was produced from Elena's best Adelaide Hills Vineyards in Charleston and Macclesfield whose clones and viticulture embody the very best in cutting edge but old school viticulture and winemaking. Hand tended vines, sorted bunch by bunch, naturally open fermented, basket-pressed. The 2024 vintage in Adelaide Hills was initially cool and wet, but a warm, dry February and March helped ripen grapes, leading to smaller yields but concentrated, high-quality fruit.

The bunches were hand harvested with 75% 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 85% 2nd and 3rd use French oak barriques plus 15% new French oak. The wine aged for seven months without any additions and was bottled without fining and just a small sulfur addition and filtration.

Tasting Note

A pale, bright Pinot Noir with lifted aromas of cherry, beetroot, herbs, and garden berries. The palate is silky and gentle, driven by precise acidity and pure red fruit. Balanced and composed, it finishes with quiet depth.