



Heirloom Vineyards

2022

'THE VELVET FOG'

Pinot Noir | Adelaide Hills - Australia



NATURAL



VEGAN

Stats

Grapes: 100% Pinot Noir
Vineyard: Macclesfield and Kersbrook
Vine Age: 15-years-old
Soil Type: Ironstone with rich red-brown sandy loam and yellow banded clay
Viticulture: Conventional
Fermentation: Native – open-top stainless-steel (50% whole-cluster)
Skin Contact: 10 days
Aging: 9 months in a mix of used (75%) and new (25%) French barriques
Alcohol: 13.2%
pH: 3.63
Total Acidity: 5.83 g/L
Total SO2: 57 ppm
Total Production: 2,000 cases
UPC: 9342160000713

Reviews

James Suckling | 91 points
Halliday Wine Companion | 91 points
Wine Enthusiast | 93 points

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 vineyards in Kersbrook and Macclesfield; these sites embody the very best in cutting edge-meets-old school viticulture and winemaking. The 2022 vintage in the Adelaide Hills was very cool and overall, the region had the latest harvest since 2011. Pinot Noir is a particular standout from this vintage, thanks to long hang time and reduced yields.

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 a mix of used (75%) and new (25%) French barriques. The wine aged for nine months without any additions and was bottled without fining or filtration and just a small sulfur addition.

Tasting Note

Medium-red wine with rich aromas of briar, blackberry, and floral notes. The palate delivers a refreshing blend of fresh berries and subtle tobacco, showcasing a Wordsworthian interplay of serious yet poetic qualities.