
2022 GHOSTGUM PINOT NOIR



WINEMAKING

HAND-PICKED AND TRANSPORTED IN A REFRIGERATED TRUCK TO OUR WINERY IN HEALESVILLE FOR PROCESSING AFTER A NIGHT IN THE COOL ROOM.

THE FINAL WINE IS MADE UP OF FOUR BLOCKS - THE 115 AND 777 CLONES WERE PICKED (22ND MARCH) AND FERMENTED TOGETHER WITH 10% WHOLE BUNCHES IN THE BOTTOM OF THE OPEN POT. THE D2V5 (30TH MARCH) WAS FERMENTED AS 100% WHOLE BUNCHES. THE MV6 (2ND APRIL) WAS COMPLETELY DESTEMMED. AVERAGE TIME ON SKINS WAS 12 DAYS.

THE PRESSED WINE WAS TRANSFERRED TO FRENCH OAK HOGSHEADS FOR 10 MONTHS BARREL MATURATION BEFORE BLENDING AND BOTTLING IN MARCH 2023. THIS WINE IS UNFINED AND UNFILTERED.

ANALYSIS

ALC: 13%
PH: 3.5
TA G/L: 6.5

VINTAGE & VINEYARD

2022 WAS A COOL AND WET YEAR ON THE MORNINGTON PENINSULA. SEVERE STORMS AND PLENTY OF RAIN IN SPRING WREAKED HAVOC DURING FLOWERING, DRASTICALLY IMPACTING FINAL YIELDS FOR PINOT NOIR.

YIELDS WERE VERY LOW AT 2.6 TONNES PER HECTARE (AROUND 18HL/HA) AND RESULTED IN A WINE OF INTENSE CONCENTRATION.

TASTING NOTE

DEEP, VIBRANT CHERRY RED IN COLOUR - A SIGN OF THE INTENSE FRUIT CONCENTRATION FROM SUCH A LOW YIELDING VINTAGE. IT IS HIGHLY PERFUMED PINOT NOIR WITH NOTES OF MORELLO CHERRY, THYME, BLOOD PLUM, CLOVE, AND TAHINI, WITH LIVELY WHOLE-BUNCH AROMAS WEAVING THEIR WAY THROUGH. IT HAS A FRESH, BRIGHT PALATE WHERE THE ACIDITY, TANNIN AND FRUIT DANCE TOGETHER. FLAVOURS OF POMEGRANATE, FRESH BEETROOT, AND WET SLATE SLOWLY UNFURL AS THE WINE OPENS UP.

95 POINTS | RAY JORDAN | WINE PILOT
"PALATE IS SUBLIMELY INTEGRATED."

93 POINTS | JANE FAULKNER | HALLIDAY WINE COMPANION
"IT'S SUCH AN INTRIGUING WINE."

SOUTHERN LIGHT
VINEYARDS



GRAPE GROWERS
WINEMAKERS