2022 Production: 710 cases

Harvest Data

Picking Date	24 th March 2022
Brix	22.1 degrees
Vine Age	32 years
Clones	10 / 5
Vineyard	Poplars Vineyard

Winemaking

Destemmed	100%
Fermentation Vessels	Open top fermenters
Cap management	1 pump-over daily
Skin contact	21 days
Barrel selection	Old 500L puncheons
New Barrel %	Zero
Fermentation	Natural fermentation
Elevage	4 months
Bottling Date	22 nd July 2022
Composition	100% Pinot Noir

Wine Analysis

Alcohol	12.05 %	
Acidity	5.5 g/L	
pH	3.55	
Residual Sugar	0.10 g/L	
Free sulphur	0 mg/L	
Total Sulphur	<3 mg/L	

Wine ingredients

Certified Organic Pinot Noir grapes

Note:

This wine is additive free. Each bottle contains only the wine made from organic Pinot Noir grapes.



Deep Down



Marlborough Pinot Noir

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