



## 2022 PHAETON PINOT NOIR

REGION:	ADELAIDE HILLS, SOUTH AUSTRALIA
SUB REGION:	PICCADILLY VALLEY & LENSWOOD
HARVEST DATE:	MARCH/APRIL 2022
ALCOHOL:	12.5% ALC
WINEMAKER:	MICHAEL DOWNER

### VINEYARDS:

The wine is sourced from the high altitude Piccadilly Valley & Lenswood Sub regions of the Adelaide Hills, the high elevation and large diurnal shift in temperature provide a very cool environment to produce quality Pinot Noir.

First vintage with the introduction of fruit from our Lenswood vineyard. The soil structure is sandy loam over clay, with seams of ironstone and quartz contribute to both perfume and structure to the wines. Clones 114,115 & D5V12

Piccadilly we source from Two vineyards, with steep east facing slopes on shallow hard soils. Naturally yields are very low to provide structure pretty aromatics and a fine delicate line of fruit The clones are a selection of 114,115.

### VINTAGE:

2022 vintage, starting with good sub soil moisture from a wet winter, spring experienced regular rain events that dried off in December, poor flowering conditions resulted in very low yields especially for Pinot Noir giving excellent concentration. A refresh in January with 42.5mm of rain for the month was welcomed, this was followed by very mild cool conditions in February and March leading to excellent colour, flavour and tannins development. With each passing vintage, Michael Downer's Pinots become more sophisticated and expressive.

### WINEMAKING:

Minimal winemaking influence is practiced to ensure the characters of the vineyard thrive, with spontaneous ferments and varying levels of whole bunches in small one tone open ferments. These traditional practices provide incredible aromatics of spice and clove whilst adding fine-layered texture to the wines. Oak maturation is kept to a minimum with older French oak used for a period of 9-10 months to best express the characters of the vineyard.

