ALTANESS

2018 Pinot Noir

100% handpicked grapes from the Huon Valley in Southern Tasmania; the wine contains 80% of Pinot Noir grapes from a vineyard beside the Huon River with the remainder from a slightly cooler vineyard situated in the hills near Franklin township.

The moderately warm summer provided a slightly fuller wine than the previous vintage and presents a seductive touch of spiced plum, boysenberry and white pepper, that is all held together by the classic and vibrant natural acidity from the Huon Valley.

WINEMAKING

Grapes were all handpicked and fermented in small open vats, with 60% whole bunch and the rest de-stemmed and gently crushed.

Alcoholic fermentation started spontaneously by the yeast naturally occurring on the grapes.

These small ferments were merely hand plunged, twice a day and no artificial refrigeration was used.

After fermentation was completed, the wine remained on the skins for a week before being pressed off, straight into barrels, 500 L French puncheons, half being new oak.

Maturing in barrel was done according to specific vintage characteristics, without following a set formula, for this is an essential element of how we perceive making wine in the Huon Valley's cool conditions.
For the 2018 vintage, the wine remained in barrel for 20 months undisturbed. This gave a desired medium weight Pinot Noir structure, which is fragrant and savoury with refined firm tannins.

Following natural settling, the wine was bottled, unfiltered, in February 2021.

The total production is only 1,700 bottles.