


# CLOUD ST

## TASTING NOTES

## 2022 PINOT NOIR

A street worth walking down. Quintessentially Australian. It's where we've been, it's where we're going and the story that connects us. Grab a glass and stay a while. Welcome to Cloud St.

| VINTAGE | REGION |
|---|---|
| 2022 | Victoria |

### TASTING NOTE

Medium red with a crimson hue. The wine showcases strawberry jam, cherry and raspberry on the nose with a light floral character. Persistent red fruit aromas with hints of spice and silky tannins.

### THE GROWING SEASON

Cool balanced temperatures and plentiful sunlight throughout the growing season provided a long even ripening period for fruit, optimizing yield and quality. Dry days during the winter months lead to rich and concentrated fruit showcasing varietal character and intensity.

### WINEMAKING

Fruit was picked at night to retain varietal aromas and acidity, then, crushed in static fermenters. The wine was then cold soaked to extract colour and flavour and inoculated to begin the warm ferment for the next seven days. Gentle pump overs occurred six times daily to maximise colour extraction whilst retaining a juicy palate structure. The wine was drained off the skins, settled and racked again to French and American oak for 6 months before bottling. Vegan.

### FOOD PAIRING

Pair with charcuterie and a selection of cured meats.

VEGAN FRIENDLY