

LARK HILL WINERY

ORGANIC | BIODYNAMIC | SUSTAINABLE

COOL CLIMATE WINES FROM THE CANBERRA DISTRICT

Lark Hill 2023 'Estate' Pinot Noir

*Vineyard Origin; Lark Hill Vineyard, Canberra District
(Bungendore sub-region).*

Altitude 860MASL.

Vine age; 40 years

Clone; MV6, Pommard, Dijon115

Organic, Biodynamic, Vegan

2023 was a cool and slow-developing season, shaped by regular rainfall and mild temperatures. While disease pressure was high, attentive canopy and yield management paid off. The extended ripening period allowed for excellent flavour development at modest sugar levels, preserving natural acidity and freshness.

Hand-picked in small parcels, the Dijon 115 clone was fermented 100% whole bunch, while the MV6 and Pommard were destemmed and fermented traditionally.

After pressing, the wine matured in French oak barrels (25% new) for 12 months before blending and bottling.

Lifted aromas of red cherry, raspberry and blood plum, layered with hints of spice; clove, smoked tea and dried herbs. The palate is vibrant and detailed, showing juicy red fruits, savoury spice and fine tannins. A touch of oak adds structure without overshadowing the fruit.

Serving temperature; 16-20°C

Serve with; duck, mushroom risotto, chargrilled wagyu.

