



Wignalls Pinot Noir 2022

Our stunning 2022 Pinot Noir is announced by complex, intense aromatics on the nose, with a “Black and full” fruit spectrum of Cherries, Plums and underlying complex oak characters. 2022 experienced mild weather, defining the excellent warm and exceptionally dry 2022 growing season in Albany.

The palate displays abundant sweet red cherries, and a beautiful long and medium weight finish. This has all been derived from the warm and easy growing season, perfect for Burgundian varieties in the Albany region.

Must was cold macerated at 8 degrees for 72 hours pre fermentation, allowing the fruit to express soft tannins and strong black colours, fermented in numerous small fermentation vessels with various yeast strains to extract as much terroir from individual rows. Reasonably high temperatures were allowed (30 degrees) through the later stages of ferment, along with a limited amount of time with post ferment maceration in eight different batches.

The wine was transferred to new (20%) and used French oak barrels for Malo lactic fermentation, before being allowed to age and settle for ten months with various oaks, and on lees for complexity.

Variety:	100% Pinot Noir
Fruit Source:	100% Wignalls Albany Vineyard
Total Acidity:	5.49
Picking Dates:	from 26/02/22
Baume:	13.5 average
Alcohol:	13.6%
pH:	3.53

Gold Medal – 94 points National Pinot Noir tasting Showcase Wines 2023

Silver Medal – 93p Cairns Wine Show 2023

Gold Medal – International Cool Climate Wine Show 2023

Gold Medal – Australian Cool Climate Wine Show

Silver Medal – Sydney Royal Show 2023 (WA’s Highest Pinot Noir)

TOP 50 – Pinot Noir Challenge in Australia September 2023

GOLD – Melbourn Royal Wine Show (Top WA Pinot Noir)