

OSSA
Pinot Noir 2022



100% Pinot Noir
G.I: Tasmania
Alc: 13.8%
pH: 3.5
TA: 5.6 g/L
R.S: < 1 g/L
355 dozen produced
Drink: now - 2033

Parcels of Pinot Noir clones 777, 114 and D5V12 were fermented separately with small inclusions of whole berry and whole cluster. Matured for 11 months in 500L French oak puncheons (15% new) with minimal intervention prior to bottling.

Boasting considerable depth and a generous, velvety richness, there is an abundance of ripe red berries, black cherry fruit, sweet spice, and hints of fragrant forest floor, all layered on top of smooth and silky tannins.