Lo Fi. Pinot Noir 2020

The Native & Ancient range is a partnership between man and microbiology – a healthy mix of chemical reactions, biological processes and genuine human artistry. Diverse microbiota native to the organically farmed vineyard do the legwork, with the sensory aesthetics of our winemaking team shaping the finishing touches. This natural winemaking approach is celebrated by artist and Isabel Estate Assistant Winemaker Tom Flaherty, exploring growth, decay, and the visceral dynamic between nature and humanity through his art depicted on the label.

ARTWORK:

Crustose is an exploration of growth, decay and time. The brooding black webbed by alluring red seems like a growing spread, pernicious and forcible, yet slow and strenuous. The turquoise is complementary and adds a feeling of harmony and symbiosis. This painting is complex and vivacious, just like the wine.

HARVEST DATE:	20th March 2020
VINEYARD:	Isabel Estate Block 2 (organically farmed)
VARIETY:	Pinot Noir
WINEMAKER:	Josh Hammond

OENOLOGY:

Much of the work for this organically farmed wine is done by diverse microbiota which exists naturally on the grape skins, bark and soils. It enables the fruit juice to ferment naturally into wine, and gives the wine vibrancy and unique flavour. The only human intervention involves gathering the grapes, guiding the wine in the right sensory place and, of course, bottling the wine.

The winemaking process is classically Lo Fi: grapes are handpicked, with some carbonic fermentation and minimal plunging. After 22 days, the wine is pressed off into 3rd and 4th fill 300L French Oak barrels. No fining or filtration occurs before barrelling or bottling, and no sulphites go near it.

TASTING NOTES:

Deep and vibrant red in colour, this is a bright and textural wine with dark and dense qualities reminiscent of black forest chocolate cake. Red fruits mingle with dried herbs and tobacco. This is a pure, raw expression of pinot noir, with nothing added or taken away.

WINE ANALYSIS:

13.4% alcohol
3.81 pH
6.5g/l titratable acidity
0g/l residual sugar