

ATTWOODS

A former Sommelier in London for over a decade and then flying winemaker in Burgundy for several years, Troy Walsh established Attwoods in 2010. With a 1.5ha close-planted home vineyard in Scotsburn near Ballarat, another 2ha in Glenlyon (Macedon) as well as purchasing fruit from Geelong, the vision is for cool-climate, minimal intervention Pinot Noir and Chardonnay. Attwoods is considered amongst the most exciting emerging talents from the interior regions of Victoria.



The 3 by Attwoods Pinot Noir 2022

Central Victoria

Fruit is sourced from Central Victoria, it is destemmed and fermented in open concrete fermentation tanks. The fruit is lightly worked ie plunged only once a day. Fermentation is made with wild yeast and lasts roughly 2 weeks. Once the wine has finished fermentation it is pressed and put to barrel which 20% is new French Remond.

We don't inoculate for MLF, preferring it to occur naturally the following spring. Once MLF is through we sulfur the wine.

The wine is aged in barrels for 10-12 months before being racked to tanks for 6 months then bottled. The wine is unfinned and unfiltered.