

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.



Attwoods Single Vineyard Glenlyon Pinot Noir 2021

Macedon Ranges

The fruit was hand Harvested around 12.8 Be. I have a fondness for whole bunch wines and use 50% whole bunch in this wine. I co-ferment the destemmed and whole bunch in open wooden fermenters.

The whole bunch is put in the fermenter first then topped with the destemmed portion. The fermenters are covered at first and we add a layer of Co2 to protect the wine before fermentation kicks off.

Once fermentation starts (normally 2-3 days) I work the wines very lightly only jumping in the fermenters once a day using our feet. I am not after big extraction so gently as it goes.

The reason we use wood and concrete fermenters is that because of their thermal mass they are slow to heat up and slow to cool down extending the fermentation process. Once fermentation is complete the wine is pressed to barrel which 1/3 is new Remond oak.

The wine will go through MLF the following spring and will spend 18ths in oak before being racked to tank where it will spend a further 3 months before being bottled.