



## LE BON 2022 Yarra Valley Pinot Noir

### 2022 VINTAGE NOTE:

In Spring we welcomed average rainfall helping even budburst. Flowering was punctuated with some 'wet n wild' weather, along with a spattering of hail. Subsequently, fruit set was a touch variable very similar to the 2021 Spring last year and moderate yield projections were forecast throughout most of the valley for 2022. An encouragingly warm lead up to Christmas, followed by a relatively mild January, functioned to boost fruit and canopy development. The welcomed weather pattern continued through February's and March allowing for slow and perfect ripening. 2022 is anticipated to be of the highest quality and flavour intensity. Unfortunately the modest yields came to fruition, the high point being 2022 will be up there with the best Chardonnay and Pinot Vintages in the last 25yrs.

### WINEMAKING:

Small batches were cold soaked for up to 4 days prior to 100% whole berry fermentation in open pot vessels. Hand plunging and some pigéage was utilised during ferment for controlled flavour and tannin extraction. Predominantly ferments were inoculated with Burgundian selection yeast strains, however, some batches fermented naturally. 9-months barrel maturation (60 %puncheon and 40% barriques) prior to bottling. Winemaker's

### TASTING NOTES:

**Aroma:** Blueberries, raspberries and red cherry intensity on the nose, with a violet perfume lift and subtle hints of spice, clove and Chinese five spice.

**Palate:** Juicy red currant and cherry fruit flavours on the palate are complimented with cinamon spice, a fine tannin structure and supportive French oak. The finish of a vibrant line of acidity gives the wine great length.

