



## 2022 Dirt Boy Pinot Noir

**Region** Adelaide Hills

**Colour** Deep garnet with ruby hues

**Aroma** Lifted aromas of black cherry, wild strawberry, truffle and roasted beetroot.

**Palate** A focused palate of black forest cake, Morello cherry, hints of game and spice with persistent fine tannins.

### Viticulture

**Variety:** Pinot Noir  
**Clone:** MV6 + Pommard  
**Row Width:** 2.1 metres  
**Vine Spacing:** 1.5 metres  
**Vine Density:** 3,175 vine per ha  
**Elevation:** 395 metres above sea level  
**Vine Age:** 25 years  
**Soil Type:** Free draining limestone, shale and quartz over a sandy loam.  
**Irrigation:** daily monitored drip irrigation,  
**Shoot Thinning:** By hand.  
**Fruit Thinning:** By hand three times per vintage.  
**Lateral Thinning & Leaf Plucking:** By hand on eastern side for morning sun.  
**Harvesting:** 100% of the vineyard is handpicked to maximise fruit quality.

### Winemaking

- / 24 hrs in Coolroom / Freezer before processing.
- / Destemmed not crushed. Whole berries only!
- / Sit in tank for 3 days soaking at room temp.
- / Wild ferment
- / Plunged daily
- / Delastage (drain juice in morning, then tip juice back over the top) twice during ferment.
- / Post ferment sealed in variable capacity tank and left for week on skins.
- / Pressed to tank
- / Settled in tank for 3 days
- / Gravity moved to barrel.
- / French oak. Damy Remond and Mercurey. 2-3 yr old oak.
- / 10 months in oak
- / Racked to tank and bottled without finings or filtration



### Analysis

<b>Alc/Vol</b>	12.8%
<b>pH</b>	3.3
<b>TA</b>	7.9
<b>Picking date</b>	24.03.22

Mount Torrens, SA

vellawines.com.au

@vella.wines