



BENDIGO SINGLE VINEYARD  
**SCHOOL HOUSE**  
2022 PINOT NOIR



*A perfumed, beautiful style of Bendigo Pinot Noir that exhibits fresh energy and grace.*

### SINGLE VINEYARD

Drawing from Gibbston Valley's™ most intriguing vineyards, the Single Vineyard range gives full voice to site.

### 2022 BENDIGO GROWING SEASON

After an early October budburst, the vines pushed through some particularly cold early spring nights. Ample sunshine hours and rain helped establish even canopies and bunch sizes through settled November and December; with higher bunch and berry numbers than normal. It was another year for looking after canopies carefully; January 2022 was hot and dry; and whilst February brought cooler conditions. March was warm and dry; harvest came on time, with balanced acid levels in all varieties.



### VINEYARD

Whilst sharing the same climatic trends as all of Bendigo, the School House vineyard's altitude (420m) means cooler daytime temperatures, slower ripening, and reduced heat summation. Its north-facing, steeply sloping aspect combines with shallow glacial sands and fractured schist to ensure low fertility, moderate vine growth, and small concentrated bunches. Cooler temperatures by day elongate ripening, meaning wines gain a remarkable intensity, elegance and perfume.

### HARVEST DETAILS

#### CLONE

667 / 114 / 6

#### VINEYARD

School House, Bendigo  
350-420m

#### SOIL

A mix of fine loess, sand, clay and subsoil schist

#### HARVEST DATE

31/03/2022

#### BRIX

23.5

#### TITRATABLE ACIDITY

5.6 g/l

#### PH

3.45

### WINE ANALYSIS

#### ALCOHOL

13.5%

#### RESIDUAL SUGAR

N/A

#### TITRATABLE ACIDITY

4.90 g/l

#### PH

3.75

### WINEMAKING DETAILS

2021 gave small, intense bunches from School House with lower than typical acidity. All clones were separated into multiple small batch fermentations. The fruit's natural fresh intensity allowed us to employ a very gentle cap management. Following indigenous fermentation, the wine was pressed to barrel (20% new, predominantly Sylvain medium toast), where it remained for 11 months before bottling.

### AROMA AND PALATE

Dark fruits pair with rose petal, damsel plum and sweet red aromatics on the nose. The palate is packed with bright red and dark fruit that is punctuated by a twist of mineral tannins. Engaging to the end, the wine amalgamates Bendigo's richness with high-altitude buoyancy.

### CELLARING

The 2022 School House Pinot Noir will cellar comfortably for 10 years.

**CENTRAL OTAGO  
HANDCRAFTED WINES**