



KUSUDA 2020 Pinot Noir

Dates harvested: 7-21.March. Harvested by hand with rigorous selection
Sugar level (Brix): 23 to 24
Clone: Able, Dijon 113/114/115/667/777, UCD5/6, 10-5, Mariafeld
Alcohol: 13.8%
TA: 5.2 g/l
pH: 3.69
Vinification: 89% destemmed, cold soaked for 4 to 10 days. Fermented in open stainless-steel vats with pumping-over and hand plunging, total period of maceration 21 to 30 days. Aged in French (22% new) oak barriques for 15 months. Unfined and bottled with coarse filtration.
Date of Bottling: 14.Oct.2021
Bottles produced: 5,079 x 750ml, 145 x 1500ml, 6 x 3000ml
Remarks: Normal spring was followed by a warm start of summer. Then many cooler days (around 20C) until mid-January then warm weather returned through to the harvest. Very dry January and February lead to one of the healthiest fruits ever, which demanded less sorting than usual and compensated the lack of hands since we had zero interns/pickers from Japan. We were lucky to finish the picking just before the hard lockdown with the help from our friends in NZ. However, the harvest took longer than anticipated and the sugar level was creeping up toward the ends, which resulted a touch higher alcohol. 27hl/ha.

\$2 Picky & costly
2020: compromise ripeness vs clean fruit.
kusuda: 2020 still too ripe
but represents mBO. in profile.