

2021 MADFISH PINOT NOIR



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VARIETIES

Pinot Noir

REGIONS

South West Australia

NUMBERS

Alcohol 13.5%

pH 3.56

Acidity 5.53 g/L

Residual Sugar 1.38 g/L

TASTING NOTES

Translucent ruby in the glass with flecks of purple showcasing its youthful vibrancy, this wine is a feast of briary berries with slate minerality and baking spices lying underneath. Strawberry, cherry, raspberry, rosemary, nutmeg, and cinnamon form a boisterous bouquet. Light weight and supple on the palate with fresh acidity, it is delightfully approachable and easy to drink. Fine grain tannin gently grips the mid palate leading into a dry red berry finish with lingering notes of bitter cherry and earthy undertones.

WHEN TO DRINK AND WITH WHAT

Drink now and over the next few years with garlic and herb-roasted pork tenderloin, oven-baked salmon fillets or roasted field mushrooms with herbs.

ABOUT PINOT NOIR

The translation of Pinot Noir from French to English is pine and black. Pine refers to the pine cone shape of the grape bunch and black, to its colour. Whilst not really black, the descriptor gives some relativity to its cousins, Pinot Gris (grey/pink) and Pinot Blanc (white/yellow).

Pinot Noir is hugely sensitive to grape growing hazards i.e. the weather, which makes sense as it's very thin skinned. But being thin-skinned isn't all bad. It gives a pretty, light to medium colour, attractive fruit flavours of cherries, raspberries and strawberries and for a red wine, not too much drying tannin.

Anyone who writes about great Pinot Noir always includes reference to romance, sex, elusiveness and seduction probably because of Pinot's inherent perfume, silky tannins and enticing fruit flavours.

Pinot Noir is also the pin-up you would find on the inside of the dunny door of most winemakers – but not all.

ABOUT THE 2021 VINTAGE

Vintage 2021 was shaped in late 2020 as a great vintage with slightly lower than average rainfall over the spring period ensuring vines had good fruit set and plenty of reserves for the growing season. Warmer than average late spring and early summer allowed for good canopy growth and balanced crops, projecting healthy yields and good quality.

Moving into the ripening season the effects of a La Niña weather pattern created strong weather events that brought higher than average rainfall events. These rains freshened up canopies and reduced the need for irrigation which was welcome, especially in the Great Southern region, and even more so for late ripening varieties such as Cabernet Sauvignon. For those who could pick around the rain events there were some strong wines. Overall, this was a vintage for the well prepared and brave – MadFish was both!

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