

2022 Renaissance Pinot Noir

Stag's Hollow & Shuttleworth Creek Vineyard, Okanagan Falls sub-GI

100% Pinot Noir

39% 667, 28.1% 115, 14.6% 828, 14.4% Pommard, 3% 777, 0.9% 114

The Pinot Noir planted to Shuttleworth Creek is gradually becoming some of the most intriguing and beautiful fruit we're producing. Of the 8 Dijon clones we have planted to this vineyard, it's clone 115 is the shining star of this iteration of our Renaissance Pinot Noir. The haunting aromatics of our Pommard clone still show through, even at a mere 14% of the blend, and lend a real elegance to the nose of the wine. 42.9% of this blend comes from our 30+ year old estate vines, which always make up a large portion of this wine, and gives it its signature weight and structure. We've created an impressively elegant Pinot Noir that is excitingly indicative of the quality of fruit that continues to come out of both estate vineyards.

PRODUCTION: Hand-picked and hand-sorted estate grown lots of Pinot Noir were fermented in small 1 ton, open-topped fermenters, using selected yeast strains. The 30% whole berry ferments were punched down 3 times daily by hand and then pressed directly into 100% French oak barrels, all 300L hogsheads (28.6% new/ 42.9% 2nd fill/ 14.3% 3rd fill/ 14.3% neutral). Each clone was fermented, pressed and barrelled down separately. After malolactic fermentation it was aged for an additional 13 months on fine lees before being racked and blended, and bottled without fining or filtration in June 2024.

TASTING NOTES: Medium ruby in colour, the nose is very expressive, showing classic aromas of damp earth, bright red fruit, ripe dark fruit, baking spices with some lifted floral and botanical notes. The palate is plush and full-bodied, showing flavours of cherry and wild strawberry, along with bright pomegranate acidity and a dash of savoury spice. The finish is long, with silky fine-grained tannins and juicy natural acidity, ensuring a long life ahead.

PAIRING: Classic pairing with roast chicken, rack of lamb, beef wellington, roast pork with fennel, mushroom dishes (mushroom risotto), roast or grilled lobster, venison, cassoulet, turkey dinner, beef tenderloin, and blue cheese (the stinkier, the better).

12.9 % alcohol pH 3.50

TA 5.93 g/L RS 1.9 g/L

CSPC 395684

200 6-pack cases and 30 1.5L Magnums produced.

Decant and drink now, or cellar for enjoyment from 2025 - 2030.

