



2021

ALBINO PNO.

Vineyard

The pinot noir vineyard is situated three kilometers from the Indian ocean on granite gravelly loam soils. The vines are planted on a gentle south facing slope that rolls down to the Willyabrup brook. The 40 year old vines are not only some of the oldest but also some of the only remaining pinot noir vines in Margaret River and we feel very grateful to be able to make wine from them. The vineyard a high density planting, leading to vines that yield less with more concentrated and flavoursome fruit.

Winemaking

The fruit was hand picked, chilled overnight and hand sorted prior to being lightly cold pressed as whole bunches, very gently over a few hours. The juice was left to naturally settle prior to a wild fermentation in french barriques. The Chardonnay and Pinot Noir were fermented and matured separately. The wine went through a full secondary fermentation with fortnightly lees stirring prior to being bottled with no fining and no filtration.

Taste

Delicate, elegant and balanced with plentry of flavour and texture. Layers of complexity on the palate with flavours of pomegranite, grapefruit, lychee, guava and a hint of sea salt. Super refreshing.

Winery

Variety: 90% Pinot Noir
10% Chardonnay
Vessel: 225L Barrique
MLF: Yes, fortnightly battonage
Time: 9 months
Closure: Diam 10s / Wax
Finning: None (Vegan Friendly)

Vineyard

Soil: Gravelly loam
Elevation: 80m
Sub Region: Willyabrup
Vine Age: 42 Years
Vines: VSP High density, N-S
Sea: 3km away
Picks: Two, 10 days apart

Reviews

2020 L.A.S. VINO Albino PNO

95 Points - Hallidays Wine Companion 'Another wildly impressive release'

94 Points - The Wine Front 'Super drinking, so much personality'

95 Points - The Real Review

LUCK · ART · SCIENCE

