

2020 MADFISH PINOT NOIR



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VARIETIES

Pinot Noir

REGIONS

Mount Barker
Margaret River

NUMBERS

Alcohol 14%
pH 3.59
Acidity 5.53 g/L
Residual Sugar 1.38 g/L

TASTING NOTES

The 2020 MadFish Pinot Noir expresses confidently the hallmarks of variety and the trademarks of our Great Southern vineyards. The colour is a vibrant, bright yet deep red; the bouquet of fresh picked strawberries and red cherries is supported with subtle spice notes; the palate is energised by vibrant juicy fruit flavours, crisp acidity and gentle, persistent tannins. The epitome of a fruit-forward Pinot Noir suitable for immediate enjoyment.

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 2020 VINTAGE

In the cool and temperate climate of the South West of Western Australia, the winter of 2019 gave less than average rainfall, and an expectation that yields from the 2020 vintage would be low. As the earth gradually faced more to the sun, spring uncoiled its impulsive nature, followed by a temperate warm, dry summer - setting the stage for a promising outcome.

With veraison came the flowering of the native marri blossoms to avert the attention of our indigenous resident bird population away from the fruit. Such an event negates one annoyance at least. The middle autumnal period continued to be dry, with a mild to warm temperature which began to impact vintage in early March as all varieties readied for an early harvest. Our intake was regular and moderated with a good progression from early whites to late reds; boasting dry, warm conditions throughout. 2020 is yet another vintage from Western Australia with little complaint as we empathised with our eastern state colleagues, so ravaged by wild fires.

In summary, the vintage is very good yet slow to show its true potential. Early varieties such as Sauvignon Blanc and Chardonnay show good varietal purity, with subtle, lasting flavours and the later reds such as Shiraz show good depth of flavour, good perfume, fine tannin and poise.

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WESTERN AUSTRALIA