

# Walgate

Name Pinot Noir 2022  
Vintage 2022  
Alcohol 12.10% vol.  
Grape(s) 100% Pinot Noir

## Tasting Note

Dark cherry red, generous, verging on plump. Smooth with plum and strawberry, notes of spice with a juicy palate and just a hint of tannin.

## Vinification

Starting with a layer of whole bunches, then topped with whole berries and finally crushed berries, once the concrete and steel vats are filled, they are sealed up and left for three weeks. After three weeks all the vats are emptied and for this cuvée the wine is primarily aged further in concrete and some barrels.

## Grape History

Grapes grown conventionally with low inputs on clay soils in Crouch Valley, Essex and overlooking Felixstowe, Suffolk.

## Serving

Serve at cellar temperature and up to 16 degrees Celsius.  
Suitable for vegetarians / vegans: Yes

## Technical

Free SO<sub>2</sub>: 5 mg/l  
Total SO<sub>2</sub>: 32 mg/l  
pH: 3.8  
Acidity: 4.6 g/l  
Bottles produced: 4865 bottles  
Lot number: L-2022-06

