

# ONE

BY

Penfolds®



## 2022 PINOT NOIR

### OVERVIEW

Introducing One by Penfolds. Designed in partnership with Human Made founder NIGO, One by Penfolds celebrates the idea of 'oneness'. Oneness embraces what makes us all different and unique, but also the things that bring us together – as represented by the winemaking regions from where the One by Penfolds range is made around the world. Sourced from the 2022 vintage, fruit for One by Penfolds Pinot Noir was selected based on style and character from vineyards across Australia.

### COUNTRY

Australia

### VINEYARD REGION

Adelaide Hills, Henty

### GRAPE VARIETY

Pinot Noir

### WINE ANALYSIS

Alc: 13.5%, Acidity: 6.3g/L, pH: 3.51

### FOOD PAIRING



Five Spice Quail



Roasted Duck



Chicken Liver Parfait

### COLOUR

Pale crimson

### NOSE

A very expressive nose. Fruit to the fore, oak character evident. Melon notes emerge followed by honeydew with prosciutto, watermelon, and mint. Rhubarb pudding and pistachio nougat add sweet intrigue. Herbal aromas of fresh sage, dried rosemary, and bay leaf. Jasmine tea and sandalwood incense waft above the fruits.

### PALATE

A lighter bodied red with plenty of complexity on the palate. Blood orange and tangerine flavours, with a hint of preserved lemon. Dark cherry sweetness and sarsaparilla bitterness. Smooth tannins. The wine finishes with lovely length, vibrant, taught acidity making it dance on the palate.

### VINTAGE CONDITIONS

Winter rainfall was above the long-term average in the Adelaide Hills, with the vines entering the spring growing season with full soil moisture profiles. September was dry, ideal for budburst. Conditions in October and November were cooler than average delaying flowering and fruit set. Summer was generally cool with no problematic heat waves. Except for some welcome rain in January, dry conditions prevailed until harvest. The unseasonably cool Spring conditions resulted in harvest being later than usual and the last of the grape harvest lingered into May. Henty experienced a similarly cool season, with berry size and bunch weights smaller than a typical year.

### LAST TASTED

March 2023

DESIGNED BY

HUMAN  
MADE