

By Farr,
`Farrside` Geelong Pinot Noir 2022
Geelong, Victoria, Australia



PRODUCER

Based in Geelong, around 80 kilometres southwest of Melbourne, Gary Farr and his son Nick make small quantities of single vineyard Pinot Noir and Chardonnay that rank among Australia's best. Gary has been making wine since the early 1980s in Australia (at Bannockburn) and Burgundy (10 vintages at Domaine Dujac). Not simply following in his father's footsteps, Nick has also carved out a stellar reputation of his own and was named Winemaker of the Year by Gourmet Traveller Wine in 2020. They work with multiple sites in the region that encompass a range of aspects and soil types, including loam, limestone and both red and black volcanic soils. This variation, together with a light touch in the cellar, lends itself to elegant wines of great complexity.

VINEYARDS

A variety of viticultural techniques are used at By Farr, from cover cropping and mulching to eliminate herbicides and conserve moisture, to only using organic sprays. This wine is from a selection of the newer plantings which are on the most northerly side of the vineyard. Soils are black volcanic soil over limestone. The vines run east to west to shade the fruit from over exposure and are a mixture of 114, 115, 777, 667 and MV6 clones. This vineyard is picked 10 to 12 days after all others. The darker soils and cooler growing conditions produce a chunky, edgy wine.

VINTAGE

The 2022 vintage saw the third consecutive wet winter into spring. The storms and humidity were persistent until late January. The vineyard team worked hard to keep canopies open and the fruit healthy until disease pressure eased. The weather improved in February which allowed the grapes to develop significant colour and depth of flavour by March.

VINIFICATION

The fruit was hand picked and sorted in the vineyard. 50% of the fruit was destemmed before a four day cold soak prior to open top stainless steel fermentation over 12 days using natural yeasts. Pigeage occurred two to three times a day depending on the amount of extraction required. The wine was then transferred to 50% new Allier Damy barrels by gravity where it was racked twice: firstly after malolactic fermentation and again after 18 months prior to bottling.

TASTING NOTES

This wine has an intense, savoury nose filled with dark spices, and bright red fruit. The palate is vibrant with beautifully integrated cedar notes with cherry flavours and bright acidity.

Grape Varieties	100% Pinot Noir
Winemaker	Nick Farr
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.6g/L
Acidity	6.5g/L
Wine pH	3.49
Bottle Sizes	75cl
Notes	Vegetarian, Vegan, Practising Organic