

This range of classic French varieties is unashamedly designed for youthful drinking and is part of the family's quest to produce premium but affordable wines from grapes grown in several cool climate regions of Victoria.

PINOT NOIR 2024

VINTAGE

As is seemingly the 'new norm' in Victoria, the 2024 ripening period has yet again thrown a vast array of weather at us. A calm start to spring developed into cool, wet and windy conditions right at the critical flowering time. This unfortunately has impacted yields with many of our vineyards producing half the crop of a normal season. Periodic rain events continued through until harvest but the conditions were broadly favourable which, together with the low yields, has ensured the production of high-quality grapes.

WINEMAKING

Once harvested the grapes were chilled and immediately destemmed to small open fermenters without crushing. The "must" (juice, pulp, skins and seeds) was then covered with a protective layer of CO₂ and allowed to "cold soak" for four days prior to the commencement of the ferment. Fermentation was allowed to commence spontaneously with wild yeast. The ferment temperature was allowed to reach 32 degrees Celsius before being pressed off skins at dryness to recently used French oak barriques, (225 litres) where it remained for 9 months. The malolactic ferment occurred naturally and was complete by late winter. After aging in oak the resulting wine was blended to a stainless steel tank where it was lightly filtered in preparation for bottling.



TECHNICAL DATA

VITICULTURE

REGION *Victoria*

BOTTLED WINE

ALCOHOL *13.5%*
ACIDITY *5.4 g/L*
PH *3.65*
RESIDUAL SUGAR *Dry*
MALOLACTIC *100%*

No animal products were used in the production of this wine.

TASTING NOTES

- NOSE** *Vibrant & expressive aromas of wild strawberries with hints of spice.*
- PALATE** *Fresh fruit and supple tannins but still retains a lively acidity. Best enjoyed young.*
- DRINK WITH** *Barbecued pork or lamb chops, chargrilled vegetables.*
- CELLARING** *Drink now or over the next 3-5 years.*