GEPPETTO

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
2025

VINTAGE
The 2025 season stands among Victoria's best this century. Calm dry weather during flowering delivered ample fruit set – a rare treat compared to that of recent years. Summer then brought ideal conditions: moderate rain, no extreme heat, and steady ripening that preserved acidity, built structure, and intensified flavour. A truly exceptional vintage for whites and reds alike.

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 ageing 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	*6.2 g/L*
PH	*3.39*
RESIDUAL SUGAR	*Dry*
MALOLACTIC	*100%*

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

TASTING NOTES

NOSE	*Fragrant aromas of red cherry and cranberry are layered with delicate florals and a touch of earthy spice.*
PALATE	*Bright and elegant, with juicy red fruit, fine tannins and a refreshing mineral acidity. The finish is smooth, savoury and persistent.*
DRINK WITH	*Roast duck, mushroom risotto or herb-crusted pork.*