



PROVENANCE

2024 Provenance Golden Plains Pinot Noir

Vineyards

Blended from across six vineyards located on the Golden Plains that run west from Melbourne, this wine showcases south-west Victoria's great climate for Pinot Noir. 60% was grown across three sites in Geelong's Moorabool Valley and the Bellarine Peninsula. 30% from was grown at Drumborg, part of the far south-west Victorian Henty Wine Region. The final 10% from two Ballarat vineyards at 500m elevation.

Winemaking

Whole berries (no crushing) were fermented in small open-top tanks with 5% fermented separately as whole bunches. On average, ferments peaked at 28°C and were pressed after 10-12 days in skins. Post pressing, the wine was settled hard prior to being racked to French oak barriques and puncheons, 18% new. Natural MLF took place in barrel during 10 months' maturation prior to blending and bottling.

Independent Reviews

"A sweet balsamic note weaves its way through an attractive palate of red and black cherry, sweet spice, earth and aromatic herbs. It's lively, slightly meaty, interesting and enjoyable." **91 Points**

Campbell Mattinson, The Wine Front, March 2026

"Fresh-cut beets bring a vegetal tone to the opening before brown spice — nutmeg, clove — dark cherry, singed orange peel, mashed strawberry and a touch of woodsmoke. The palate has a lightness and grace, gliding through the mouth with beets, brown spice, mashed strawberry and dark cherry at the fore and some blood orange bite. A pleasingly firm line of chalky tannins frames it all to solid length. Elegant and fragrant with ample complexity given the price tag. Nicely done." **93 Points**

Tom Kline, Wine Pilot, April 2026

