

Pinot Noir



THE SERIOUS STUFF

Winemaking

These grapes were picked from two vineyards in the Yarra Valley. The Valley floor portion provides depth of colour, and richness, and is fermented as whole berries, gently pumped over twice a day to extract colour and silky tannins. The upper Yarra portion provides aromatics and elegance, and was handpicked before being left as whole bunches for 6 days, and then de-stemmed to finish the primary fermentation. This allows for carbonic maceration to take place and gives the wine slight confectionery characteristics. Both parcels of fruit are then matured in French Oak for 9 months, in 10% new barrels (hogsheads).

Variety	Pinot Noir
pH	3.39
TA	6.2 g/L
Alcohol Volume	13.1%
Region	Yarra Valley
Vintage	2024
Vegan Friendly	Yes
Harvest Date	March 2024
Bottling Date	January 2025