



Red fruit - Juicy - Vegan Friendly

PINOT NOIR 2022

Ah, pinot noir, what would life be without you? The ups, the downs, the highs, the lows – we love this notoriously fickle varietal, and it shows. Our pinot noir is high on charm and exuberance. In sunny Victoria, the Pinots are softer and fruitier, but they certainly aren’t lacking in depth or complexity.

VINTAGE

Vintage 2022 was one of the more challenging vintages in the Yarra Valley for most producers, if not all. A tiny vintage that started with a very wet spring and finished off with a dry summer. Crop levels were impacted, however, the quality was staggering. Great fruit density and cleansing acid, as well as beautiful bright colours in the reds.

WINEMAKING

The final blend is made up of several different components. Some fruit went to static fermenters while other components were fermented in open pots. Time on skins was on average 8 days. Once pressed, wine was matured in a mix of stainless-steel tanks and conditioned French oak.

NOTES

Raspberries, dark cherries, spice.
Savoury oak and balanced tannins.

SPECS

Alcohol 13.5% | PH 3.5
Acid 5.4g/L | Sugar dry

PAIRING

Fancy smoked duck breast or with a bag of chips in front of the footy.

91 POINTS - WINE PILOT

“Light bodied Yarra pinot with plenty of appealing fruit. Aromas of cherry and bright raspberry provide an engaging opening. The palate is juicy and succulent with bright red fruits, a little spice and a faint hint of mushroom. Balanced and excellent drinking in the short term.” - Ray Jordan