



Red fruit - Juicy - Vegan Friendly

PINOT NOIR 2023

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

The 2023 growing season presented numerous challenges, as has been the trend in Victoria over the last few years. A wet and cold spring interrupted flowering. Thankfully a sunny December allowed the vines to dry and develop healthy canopies. Overall the season was cooler than average and the low yields led to wines with weight and concentration.

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% | 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.

90 POINTS - WINE PILOT

Most attractive current drinking pinot delivering great value for money. This has it all; spicy dark cherry and bright red fruits, a little forest floor and a slightly chalky savoury finish. Tannins are fine but provide the firm core to support the succulent fleshy fruit. Balanced and harmoniously structured - Ray Jordan.