



Red fruit - Juicy - Vegan Friendly

## PINOT NOIR 2024

### VINTAGE

Vintage 2024 started with a warm and dry winter. The early part of the the growing season was also stable and consistent until significant rainfall in January. Overall, the 2024 season saw a greater rainfall average than vintage 2023. However, the warm, dry weather in February and March allowed the vines to dry out ready for picking mid-February. The vintage 2024 fruit profile is complex and intense.

### 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

Bright strawberry on the nose. Plush red fruits, a touch of bramble and fresh tyme leaf on the palate, supported by vibrant acidity and fine, chalky tannins.

### SPECS

Alcohol 13.5% | PH 3.7 | Acid 5.5g/L | Sugar: dry

### PAIRING

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

### 90 POINTS - WINE PILOT (VINTAGE 2023)

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.