



## 2025 VINTAGE

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Vintage 2025 started early following a dry spring and hot growing season. Spring conditions were notably stable. The sustained warmth and little rain from December right through to the peak growing season led to smaller bunches and berries, resulting in intensely concentrated and flavourful fruit across Victoria. Vintage was a whirlwind for our Yarra Valley winery team who began picking in the first week of February.

## WINEMAKING

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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.

## VINEYARDS

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This vintage is comprised of two key regions, the Yarra Valley and Northern Victoria. The cooler climate of Yarra Valley ensures our Pinot Noir retains bright acidity and subtle aromatics. The Victorian portion from Gorton Drive Estate, sourced from one of Victoria's top vineyards as recognised by the Young Gun of Wine Awards in 2023. Selected for its focus on soil health and controlled yields, this parcel adds fruit intensity, savouriness and a chalky tannin structure. *Vegan Friendly.*

## NOTES

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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.

## ANALYSIS

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Alcohol 13.5%   pH 3.7   Acid 5.7g/L   Sugar: 2.68g/L

## REVIEW

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"Good Pinot doesn't come cheap, but for 25 bucks, gee this gives that theory a shake... Seeking a solid Pinot? This will appease without burning a hole in your hip pocket."  
Steve Leszczynski, Qwine Reviews (2024 Vintage)