



## 2025 10X Pinot Noir

### Our Thoughts

Ruby red shades, earthy undertones and spice are beautifully intertwined with bursts of sweet perfume, providing a wonderful welcome to this wine. On the palate, it begins with raspberry and leathery notes that gracefully move towards a darker spectrum of black cherry as the wine glides and lingers. Tannins are fine and resolved, giving structure and depth, but it is the intense fruit profile that champions this wine, delivering on all levels from start to finish.

### Vintage Comment

The 2025 vintage was magnificent. Moderate warm days, cool nights and dry conditions throughout the summer and autumn provided ideal ripening conditions. Healthy and balanced canopies across all sites produced wonderful flavours and acidity and excellent fruit quality.

### Harvest Date :: Yield

Handpicked 25<sup>th</sup> February 2025 – 14<sup>th</sup> March 2025 :: 3.5 – 6.0t/ha

### Vineyards :: Clones

Coolart Road (67%), Hunts Road (25%) and Capella (7%) :: MV6, Pommard, G5V15, 115, 777, Abel, D2V5, D5V12

### Brix :: pH :: TA

12.8 – 13.2 :: 3.55 – 3.67 :: 5.1 – 6.4 g/L

### Winemaking

Handpicked fruit was hand sorted and fermented in various vessels across concrete, oak and stainless steel. Batches were cold soaked for 4 days at 8°C before the onset of wild fermentation.

Light fermentation management with pump overs and some plunging over the 14 – 18 days on skins before pressed off to tank and racked to barrel. Natural malolactic fermentation was completed and then racked to tank.

### Aging :: Oak

5 months :: 10% new French oak barriques and puncheons

### Finished residual sugar :: pH :: TA

Dry :: 3.48 :: 6.2g/L

### Alcohol

13.5% (8.0 standard drinks/750ml bottle)

### Production

27<sup>th</sup> August 2025 :: screwcap

### Food Pairing

Crumbed lamb cutlets with a crunchy broad bean, celery, radish and mint salad :: serve at 15 – 18°C

### Best Drinking

2025 – 2035

