



2025 10X Tasmania Pinot Noir

Our Thoughts

Candied redcurrant, blackberry and black cherry notes bring layers of soft fruits intertwining with oak, spice and chalk-like tannins. The silky nature and complexity of this wine is delightful.

Vintage Comment

The 2025 vintage was a good vintage across all sub regions of Tasmania. Above average temperatures and dry conditions resulted in an earlier and more condensed vintage but the consistent weather enabled even ripening and higher yields.

Harvest Date :: Yield

Handpicked 3rd April 2025 – 11th April 2025
:: 5 – 8.0t/ha

Vineyards :: Clones

Tamar River & Coal River :: Abel, Pommard
Dalness Vineyard :: 667, 115, MV6

Brix :: pH :: TA

12.8 – 13.2 :: 3.40 – 3.63 :: 6.3 – 8.55g/L

Winemaking

Handpicked fruit was hand sorted and fermented in various vessels across concrete, 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. The various parcels were then blended and bottled.

Aging :: Oak

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

Finished residual sugar :: pH :: TA

Dry :: 3.82 :: 5.4g/L

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Production

10th December 2025 :: screwcap

Food Pairing

Lemon and garlic quail cooked over charcoal and nested on a fresh herb and pomegranate freekeh salad :: serve at 15 – 18°C

Best Drinking

2026 – 2036

