

2024 Estate 'Down the Hill' Pinot Noir

Our Thoughts

Cherry wood spice and earthy notes blend with raspberry, leather, pomegranate and plum, providing layers of fruit and a gracious and juicy palate. A lift of potpourri with some subtle gingerbread like components adds vibrancy that surround the earthy fine tannins.

Vintage Comment

After a wet spring, the 2024 season provided ideal ripening conditions across all varieties. Phenological ripeness was uniform and flavours although delayed, were abundant in great concentrations.

Harvest Date :: Yield

Handpicked 20-29st March 2024 :: 0.7-5.7t/ha

Vineyards :: Clones

Coolart Road (78%), Wallis (15%) Mihalý (7%) :: MV6 (88%), 115 (12%)

Baumé:: pH :: TA

12.9 - 13.6:: 3.56-3.66 :: 6.0-7.5g/L

Winemaking

Handpicked and hand sorted and (mostly) destemmed (with some whole bunch used in separate parcels).

Fermented in a mixture of concrete and stainless steel fermenters. A cold soak for 4-5 days before a wild yeast fermentation with an average of 16 days on skins.

The wine was then pressed to tank and racked to barrel keeping all the individual parcels separate, where they underwent natural malolactic fermentation. Aged in a combination of old and new puncheons and barriques.



Aging :: Oak

11 months :: A mix of barriques and puncheon French oak barrels, 15% new.

RS :: pH :: TA

Dry :: 3.66: 5.9g/L

Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

Bottled :: Closure

February 2024 :: screwcap

Food Pairing :: Serving Temperature

Duck breast together with a burrata and basil salad with glazed roasted beetroots and toasted almonds :: serve at 13-16°C

Best Drinking

2025-2035

