2025 yarra valley pinot noir

GI
Yarra Valley, Victoria

VINEYARD
This Pinot Noir is drawn from four vineyards across the Yarra Valley, comprising twelve individual parcels from cooler, elevated sites around Yarra Glen and warmer mid-valley areas near Healesville. Predominantly MV6, with smaller contributions from clones 115, D2V6 and 667, the parcels were picked at slightly riper levels to build generosity, depth and fine tannin while retaining regional balance and definition.

SEASON
The 2025 growing season in the Yarra Valley was characterised by a warm, dry start and abundant sunshine, leading to early budburst and a compressed harvest. Consistently warm days supported colour and flavour development, while cooler conditions later in the season helped retain balance, structure and freshness, delivering healthy vineyards and high-quality fruit across the region.

WINEMAKING
A mix of hand and machine-harvested parcels, the fruit was destemmed into open-top fermenters for a combination of wild and inoculated ferments. The wine received gentle pump overs before being pressed to French oak barriques (10% new) for malolactic fermentation and maturation. Wine was racked and blended in November.

NOSE
Fragrant and expressive, opening with dark cherry, raspberry and wild strawberry, layered with spice and forest floor.

PALATE
The palate is generous yet finely structured, with ripe red fruit, supple tannins and savoury detail, finishing balanced and persistent.

FOOD PAIRING
Charcuterie plate with plenty of friends to share it

ANALYSIS
Alc: 13.4% pH: 3 .64 TA: 5.37