

Signature Series Pinot Noir

2024 6x75cl

Winemaker Notes

Lovely varietal intensity in the wild strawberry and cherry, lightly savoury spectrum, vibrant and juicy, with gentle French oak influence.

Vineyard

Victoria is the engine room of premium Australian Pinot Noir, its vast array of cooler prime vineyard areas supplying some of the best fruit for quality table wine production. We source from a number of vineyard sites, in particular the Yarra Valley to the south and Strathbogie Ranges north of Melbourne.

Winemaking

Fermented in open fermenters, partial whole-bunch, with maceration varying between seven and twenty one days and a short maturation in French oak barrels - twenty per cent new. Enjoy now to 2029.

Vintage

The 2024 vintage of Pinot Noir in Victoria, Australia, was marked by a longer ripening season, favorable weather, and high-quality fruit.

Food match

Grapes

100% Pinot Noir

Region/Appellation

Yarra Valley

Alcohol by volume

13%

Residual Sugar

4.2 g/l

pH

3.67

Total Acidity

5.73 g/l

Drinking Window

2025 - 2029

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed

09/01/2026

