

PINOT NOIR 2024

CLASSIC SERIES

An elegant version of Pinot Noir made with fruit from our King Valley cool climate Whitfield and Cheshunt vineyards. Fine tannins combine with bright cherry and red berry fruit, finishing with a silky, elegant palate. A wine for winemakers and winelovers alike.

COLOUR

Light cherry red.

AROMA

Spicy strawberry, redcurrant, and cherry fruit aromas.

PALATE

Lively red fruit and juicy acidity combine with spicy forest floor components and fine textured tannins to create an elegant, persistent palate.

FOOD

Confit duck leg, caramelised apple, garlic, crème fraiche mashed potato. Chrismont Restaurant, Winter Menu 2025.

DRINK

Now or cellar up to 2032.

VINIFICATION

One batch of fruit is hand-picked and sealed in a red fermenter for two weeks of carbonic maceration. A second batch is harvested cold by a selective harvester and then transferred to an open fermenter. Cold soaked on skins for three days before yeast is added, and the fermentation is allowed to proceed slowly. Batches are drained and gently pressed to hogsheads (20% new) to complete primary and malolactic fermentation, then racked to older barrels for maturation of up to 9 months. Batches are then blended on merit and prepared for bottling within 12 months.

VINEYARD

Sites	Cheshunt and Whitfield, King Valley
Soils	Deep red loam clay
Average Vine Age	23 year
Average Altitude	300m

TECHNICAL ANALYSIS

Alcohol	13.5%
pH	3.52
Acid	5.96 g/L
Vegan Friendly	
Bottled	280 dozen

WINEMAKER

Warren Proft

