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## 2024 Macedon Ranges Pinot Noir

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**HARVEST DATE** April 2024

**VINEYARD** Little Hampton (Trentham), Midhill (Romsey),  
Chanters Ridge (Tylden), Macedon Ranges.

**VITICULTURE** A cool spring in the Macedon Ranges set small crops. A mild summer and mild autumn led to perfect growing season. The 740 meters above sea level elevation site of Little Hampton has extra cool nights, helping to retain natural acidity in the grapes, being picked in the first few weeks of April. Fruit was hand picked in small batches in pristine condition.

**WINEMAKING** Hand harvested fruit was carefully sorted and destemmed with 100% whole berries into small open fermenters. Natural fermentation occurred with daily hand pump overs and limited plunging to extract fine tannins and flavour. After two weeks on skins the wine was pressed then racked into new (25%) and used French Hogs Heads, where it rested and grew. The wine was then blended and filtered prior to bottling in July 2025.

**pH** 3.65                      **TA** 5.0 g/L

**ABV** 13.3%                      **RS** Nil

**COLOUR** Dark Red with bright purple hues and brilliant clarity.

**AWARDS** Trophy for Wine of show, best Red and best Pinot Noir at the Macedon Ranges Wine show 2025

**BOUQUET** This elegant Macedon ranges Pinot Noir has brooding spice aromas including cardamom, star anise, sandalwood and citrus rind. Blue fruit, red cherries, forest floor and graphite give the wines complexity. The wine has intrigue and flair in the glass, evolving through time.

**PALATE** Red cherry and dried cranberries spill onto the palate. This generous Pinot has breadth and expanse, yet shows poise from seams of grown ripe tannins. There are complexities galore with dried herb and sandalwood interacting with cherry pith fruits. The palate is long and persistent yet light on its feet, bringing you back for more. This is a powerful Pinot and a fine example of cool climate, high altitude Macedon ranges Pinot Noir.

**CELLARING** Drink now through 2035

**FOOD MATCH** Ginger scallop dumpling, Fungi Pizza, roast pork with orange glaze.

**RELEASE DATE** Autumn 2025



**X** **Alister Timms**  
Chief Winemaker