

shadowfa 

2025 Macedon Ranges Pinot Gris

HARVEST DATE 31 March 2025

VINEYARD Little Hampton vineyard, Macedon Ranges

VITICULTURE A warm summer and settled spring led to a perfect growing season. Crop levels were good, careful canopy thinning was required throughout the season to keep air flow and sun onto the grapes. Little Hampton's 740 meters above-sea-level elevation produces extra cool nights, helping to retain natural acidity in the grapes. Grapes ripened with full flavour and phenolic ripeness. Fruit was handpicked in small batches in pristine condition.

WINEMAKING Hand harvested fruit was firmly whole bunch pressed to release the full Pinot Gris flavour profile. Natural ferment occurred in older French oak barrels. The wine was left to unwind and age slowly on its ferment lees to add generosity and complexity. After 6 months the wine was racked and filtered prior to bottling in September 2025.

pH 3.33 **TA** 5.0 g/L

ABV 13.2% **RS** 0.2 g/L

COLOUR Medium straw with green flecks and brilliant clarity.

BOUQUET This high-altitude Pinot Gris displays great aromatic lift. Potpourri, cashews and liches notes leap from the glass. Hints of crushed rock and lees character add complexity. The perfume is persistent and intriguing, always bringing you back for another sniff.

PALATE A powerful Pinot Gris with preserved lemon and pear flavours. The fruit is powerful, long and elegantly defined. These fruit flavours are complexed by creamy barrel ferment characters such as nougat and enveloped with fine grapefruit pith texture giving extra intrigue. Cleansing acidity on the finish.

CELLARING Drink now through 2028

FOOD MATCH Seafood laksa, San Choi Bao, Korean bbq chicken

RELEASE DATE Spring 2025



 **Alister Timms**
Chief Winemaker