

shadowfax

2024 Little Hampton Pinot Noir

HARVEST DATE 16 April 2024

VINEYARD Little Hampton vineyard, Macedon Ranges

VITICULTURE This single vineyard site at Little Hampton near Trentham, sits at 730m above sea level, which is one of the coolest in the Macedon Ranges. A mild summer and mild autumn led to perfect growing season. Conditions at flowering set few berries, leading to low crop levels. This led to long and concentrated phenolic ripeness. Fruit was hand picked in the early morning 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 gentle pump overs to extract fine tannins and flavour. After two weeks on skins the wine was pressed then racked into second and 3rd use French Hogs Heads where it rested and grew in our underground cellar. The wine was then racked and filtered prior to bottling in February 2025.

pH 3.65 **TA** 5.0 g/L

ABV 13.5% **RS** Nil

AWARDS Trophy best red and best Pinot Noir Ballarat wine show 2025
Trophy best Pinot Noir Daylesford wine show 2025
Gold medal Victorian wine show 2025
Silver medal 93, Queensland wine show 2025

COLOUR Mid purple with a deep crimson hue.

BOUQUET The aromatics of this Little Hampton Pinot Noir is seductive and engaging. Floral citrus blossom and rose petal waft from the glass, bolstered by strawberry fruits. Further complexities reveal themselves, such as cardamom and sandalwood spice. Mineral aspects including gunpowder and graphite provide intrigue. Given time in the glass the Little Hampton's signature aromatics intensify and seduce the drinker gracefully.

PALATE Wild berry fruits fall immediately onto the palate. Complexed with sandalwood, bramble and some blood orange. A focused and mineral core has drive, vibrancy and poise. Fine and lacey tannins frame the complex cardamom spice and subtle fruits. The wine has energy and lift that can only be seen in high altitude, cool climate Pinot Noir. This Little Hampton Pinot noir is uncompromising in its purity and identity.

CELLARING Drink now until 2035

FOOD MATCH Steak tartare, Mapo tofu, foraged local crab brittle mushrooms.

RELEASE DATE Summer 2026



✘ Alister Timms
Chief Winemaker