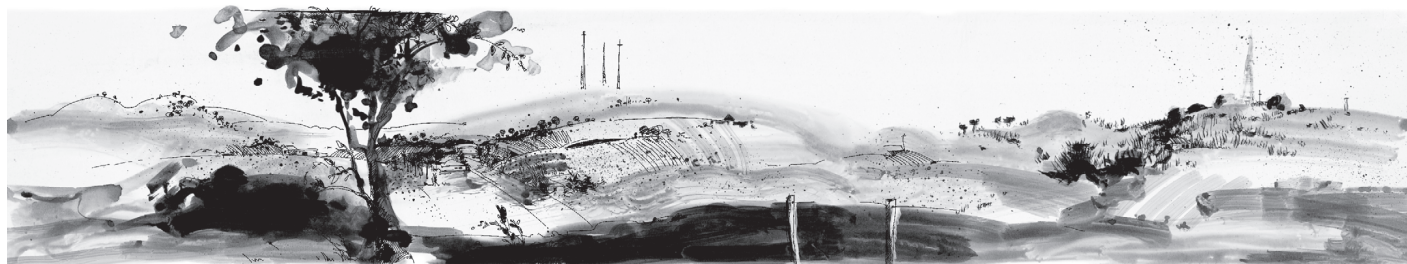


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“The one Grand Cru of the state.” – James Halliday

2024 SINGLE VINEYARD ‘BOWHOUSE’ PINOT NOIR

Some vineyards stop you in your tracks each time you step into them and our Bowhouse vineyard does exactly that. Sitting in the middle of the Piccadilly Valley and planted in the late 1980’s on a steep east facing slope, this vineyard is planted to four clones of Pinot Noir; MV6, 114, 115 and D4V2. Due to the slope and aspect of the Bowhouse site it is shielded from the warmer, more intense afternoon sun, which results in a longer, cooler and more even ripening period.

GROWING SEASON

The Piccadilly Valley was impacted by cool weather during flowering, resulting in reduced volumes for the 2024 vintage. A wetter than average December and January made way for a warm and dry February with excellent conditions for ripening. Consecutive hot days in the second week of March accelerated things and harvest was completed by March 12.

BOUQUET

Bright lifted florals, red cherry and wildberries give way to exotic baking spices and a faint hint of fine French oak.

PALATE

The fresh and vibrant palate is abundant with cherry and cranberry, underlying autumnal notes and finishes with a touch of anise. The textural palate is framed with fine gravelly tannins, morish acidity and a dusting of French oak which provides a beautifully silky finish.

FOOD MATCH

Grilled quail with pomegranate and orange glaze.

VINIFICATION

This 2024 Bowhouse Pinot Noir was gently de-stemmed allowing only pristine whole berries to fall into the small open top fermenters. Fermentation was initiated with indigenous yeasts and gentle hand plunging was incorporated to extract the flavours, structure and tannins unique to this site. The wine was then basket pressed to French oak (86% one year old) for 10 months maturation. The clonal make-up is 45% 114, 40% MV6 and 15% D4V2.

CELLARING

Drink now or cellar for around five years for further complexity.

TECHNICAL DETAILS

ALC 13.5%

Enjoy,
Liam Van Pelt

