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



2024 WOODS HILL PINOT NOIR

Our Woods Hill vineyard, planted in 1987, sits directly across Tregarthen Rd from Ashton Hills in the Piccadilly Valley. Although the site is only meters away from our estate vineyard, the characters produced from the Woods Hill vineyard are entirely different due to a slightly lower elevation, opposite row orientation and gentle east facing aspect. Each section of Pinot Noir is planted to the D5V12 clone and are all harvested individually and kept separate during vinification.

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 16.

BOUQUET

Ripe satsuma plum, blackberry and dark cherry feature with a splash of cardamom and smoked, charry meats.

PALATE

A burst of dark fruits ignite the soft and supple palate which finishes with a complex mix of damp soil, mushrooms and cedar spice. Beautifully ripe tannins and fine grained French oak guide the wine across the palate providing a long and textured finish.

FOOD MATCH

Barbequed rosemary and garlic lamb fillet with charred capsicum and eggplant salad.

VINIFICATION

This 2024 Woods Hill 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 the Woods Hill site. The fruit was then basket pressed to French oak (45% new) for ten months maturation.

CELLARING

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

TECHNICAL DETAILS

ALC 13.5%

Enjoy,
Liam Van Pelt