

CLIMATE

Pinot Noir, one of the most expressive and delicate varieties we grow, thrives in the cool climate of the Yarra Valley. Here it develops charming fragrance and opulent depth, with soulful red and dark fruit aromas, gentle spice, fine tannins, and a graceful, supple texture.

DE BORTOLI COOL CLIMATE PINOT NOIR 2024

Vineyard

Sourced from several De Bortoli Yarra Valley estates. A mixture of traditional and newer clones of Pinot Noir.

Tasting Note

Medium red with brightness. Soulful, ethereal, aromatic red and dark fruit aromas. Graceful flavours, gentle and plump, fine tannin, spice, lovely texture.

Suggested Cuisine

Charcoal grilled spiced lamb racks.

Additional Information

Vegan, Vegetarian

Winemaking

Fermented in both vats and open fermenters. Some whole bunches included in the ferments to help give some aromatic lift. Gentle extraction, patience in new and used casks, thoughtful winemaking.

Wine Analysis

Alc/Vol: 13.7%, pH: 3.58, TA: 5.77 g/L

Cellaring

5-10 years in a good cellar or wine fridge.

Winemaker

Kate Webber & Jai Harrop

