

2024
great southern
PINOT NOIR

Alc/Vol	14.0 %
Harvest Date	17 February 2024
Bottling Date	10 February 2025
pH	3.43
Titration Acidity	6.3 g/L
Colour	A light, but vibrant, red.
Bouquet	Aromatic notes of wild strawberries and vibrant red currants are complemented by subtle herbal undertones, characteristic of a Great Southern Pinot Noir.
Palate	On the palate, the vivid strawberry flavours take the lead, supported by silky tannins and a touch of lively spice that lingers delicately on the finish. The influence of quality French oak adds savory complexity, while balanced acidity ensures a smooth and intricate conclusion. The 2024 vintage is approachable and ready for immediate enjoyment, yet those with patience can cellar it for 8-10 years, allowing earthy, savory, nuances to emerge.
Food accompaniment	3drops Pinot Noir Pinot Noir pairs beautifully with grilled salmon or braised duck, enhancing the rich, savory flavours. It also complements an array of cheeses and charcuterie,
Winemaking	Grapes from our Patterson's Vineyard were gently crushed and destemmed before fermentation in a closed tank with daily pump-overs. Once fermentation dropped below 2 Baume, a portion of the wine was transferred to new French oak barrels for barrel fermentation. The remainder, after pressing, was aged in older French oak barrels on medium lees for 10 months.
Winemaker	Rob Diletti