

Ten Minutes by Tractor

2025 Estate 'Down the Hill' Pinot Noir

Our Thoughts

A blueberry and a dark plum edge provide a beautiful softness and generosity to the palate that melds and performs next to the earthy tones and hints of graphite and gingerbread. The tannins are soft, chewy and succulent and give another point of interest in this layered wine.

Vintage Comment

The 2025 vintage was magnificent. Moderate warm days, cool nights and dry conditions throughout the Summer and Autumn provided ideal ripening conditions. Healthy and balanced canopies across all sites produced wonderful flavours and acidity and excellent fruit quality.

Harvest Date :: Yield

Handpicked 24th February – 5th March 2025
:: 3.6-6t/ha

Vineyards :: Clones

Coolart Road (85%), Mihaly (15%) :: MV6 (80%), 115 (15%), Abel (5%)

Baumé :: pH :: TA

13.0-13.2 :: 3.60-3.67 :: 5.7-6.1g/L

Winemaking

Handpicked, hand sorted and destemmed this fruit was fermented in a mixture of concrete and stainless steel fermenters.

A cold soak for 4-5 days before wild yeast fermentation with an average of 20 days on skins and a light fermentation programme. The wine was then pressed to tank and racked to barrel keeping all the individual parcels separate, where they underwent natural malolactic fermentation. Aged in a combination of old and new puncheons and barriques.



Aging :: Oak

11 months :: 20% new French oak combined with seasoned oak barrels, small and large format.

RS :: pH :: TA

Dry :: 3.56 :: 6.1g/L

Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

Bottled :: Closure

February 2026 :: screwcap

Food Pairing :: Serving Temperature

Black opal wagyu, celeriac, mountain pepper
:: serve at 15-18°C

Best Drinking

2026-2036

