

Ten Minutes by Tractor

2025 Estate 'Up the Hill' Pinot Noir

Our Thoughts

Sultry red cherry and spiced notes fill the bouquet providing a wonderful entrée to this wine. The palate is defined yet lively, with layers of fine powdery tannins that coat the palate and intensify the lingering cherry and cranberry fruit through to the finish.

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 13th-19th March 2025 :: 2.5-6t/ha

Vineyards :: Clones

Spedding (53%), Judd (25%), Wallis (18%), McCutcheon (4%) :: Abel (50%), MV6 (40%) 667 (4%), 115 (3%), Pommard (2%), Calera (1%)

Baumé :: pH :: TA

13.0-13.2 :: 3.50-3.65 :: 6.2-8.5g/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 :: 16% new French oak combined with seasoned oak barrels, small and large format.

RS :: pH :: TA

Dry :: 3.50 :: 5.9g/L

Alcohol

13.5% (8.0 standard drinks/750ml bottle)

Bottled :: Closure

February 2026 :: screwcap

Food Pairing :: Serving Temperature

Corn-fed duck, kohlrabi, smamjang :: serve at 13-16°C

Best Drinking

2026-2036

