

Ten Minutes by Tractor

2025 Wallis Pinot Noir

Our Thoughts

Glazed cherry, cinnamon and lilac with graphite-like undertones give way to a vibrant, elegant and finely structured Pinot Noir. The palate is defined by blackberry, plum and fresh earthy characters wrapped by silky ribbon-like tannins that glide faultlessly over the palate with a juicy acidity and sultry tones.

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 18th & 19th March 2025 :: 1.8 t/ha

Vineyards :: Clones

Wallis (100%) :: MV6 (84%) 115 (16%)

Baumé:: pH :: TA

13.2 – 13.4 :: 3.59.: 5.5g/L

Winemaking

Handpicked, hand sorted and destemmed. Both parcels were fermented in 1 and 2 tonne stainless steel fermenters

A cold soak for 5 days before wild yeast fermentation with an average of 18-21 days on skins and a light fermentation programme of plunging and pumping over. The wine was then pressed to tank and racked to barrel keeping individual parcels separate, where



they underwent natural malolactic fermentation. Aged in a combination of old and new puncheons and barriques.

Aging :: Oak

11 months :: A combination of new and seasoned French oak barriques, 18% new.

RS :: pH :: TA

Dry :: 3.46 :: 6.1g/L

Alcohol

13.5 % (8.0 standard drinks/750ml bottle)

Bottled :: Closure

February 2026 :: screwcap

Food Pairing

black opal
wagyu,
celeriac,
mountain
pepper

Serving Temperature

15 – 18°C

Best Drinking

2026 – 2036

