

TARRAWARRA

ESTATE

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2024 PINOT NOIR

YARRA VALLEY

Variety:	Pinot Noir
Season Notes:	A vintage defined by both a cool and wet Spring and into early Summer. Warmer and dryer conditions were then experienced from mid-January onwards and has resulted in wines with great acidity, balance, and flavour. We are seeing wines with lovely delicacy and perfume.
Alc/vol:	13.5%
Harvest Date:	Hand harvested between the 14 th February and the 14 th March, 2024.
Winemaking:	The fruit was handpicked and destemmed into open fermenters. For added complexity 10% whole bunch was also utilised in the fermenters. Thoughtful ferment handling was used to encourage balanced flavour, acidity, and tannin structure. The wine was blended post oak maturation in November, for bottling in August 2025.
Oak:	Matured in French oak Puncheons and Barriques for 8 months. 15% new oak.
Cellaring:	Will drink well now and will continue to develop further complexity over the next 5-10 years.
Colour:	Lively light purple hue.
Nose:	Fragrant and nuanced nose, featuring vibrant notes of strawberries and red cherries. Some savoury notes sit nicely in the background.
Palate:	A silky and seamless texture with bright red berry flavours complemented by notes of cherry compote, subtle wood smoke and dried herbs. A finessed and enduring palate.
Food match:	Roast quail with thyme and pancetta.