

ALTA

ALTA 2025 PINOT NOIR



Alta is influenced by altitude. Sourced from Victoria's coolest corners, this Pinot Noir offers subtlety and finesse characterised by vineyards of varying elevation. Flavours full of red fruit and soft spice, this wine reveals a bright yet wonderfully balanced light red.

VINTAGE

2025

REGION

Victoria

TASTING NOTE

This cool-climate Pinot Noir is soft and seamless, opening with vibrant red fruit and rhubarb, complemented by delicate earthy mushroom characters. Lip-smacking acidity, fine tannins and a whisper of smoky spice round out the finish.

WINEMAKING

The 2025 Alta Pinot Noir is sourced from high altitude vineyards in Victoria's coolest corners. Picked and sorted prior to destemming, consisting of a mixture of whole berries and whole bunches, the fruit spent a period of time cold soaking prior to fermentation to extract delicate aromas. A cool fermentation followed in open top fermenters with a small amount of whole bunches providing phenolic structure and tannin. The wine was then plunged then pressed to large format second and third use oak. Filtering and bottling followed.

PAIRING

Serve at 13-16 °C. As a stand alone, Pinot Noir is perfectly paired with charcuterie and goats cheese. For a more hearty dish, pair with spiced duck breast, orange and fennel. Drink now.