



BURTON McMAHON

2024 Yarra Valley Syme Pinot Noir

Picked: 23rd & 27th February | baumè: 12.6 / 13.5 | pH: 3.24 / 3.38 | TA: 5.7 / 5.2

Alc: 14.1% | pH: 3.66 | TA: 5.7g/L | Bottled 02/2025 | 410 dozen made | \$60

This Pinot Noir is sourced from the Syme on Yarra vineyard, in the Upper Yarra Valley. Situated on the red volcanic soils of Seville, this East facing block produces perfumed, yet structured, Pinot Noir (MV6 clone).

Rose red, translucent and bright. Lifted aromas of dark red berry, rhubarb and sweet spice — cinnamon, nutmeg — with an intriguing earthy depth that builds with time in the glass. The palate is more complex and darker than the nose implies; earthy rhubarb and mushroom characters are carried by a supple, coating mouthfeel, with darker fruits, integrated spice, a subtle lees reduction and velvety tannins converging on a long, layered finish.

Vinification

Fruit was harvested by hand over two separate picks to gain different characteristics and drive complexity in the final wine. Most of the grapes were destemmed into open fermentation tanks within which a range of whole bunch quantities were added (bring the blended whole bunch total to around 20%). The must was cold soaked for four days, prior to wild yeast fermentation, with no temperature control used. The wines were then gently pressed off their skins and taken directly to French oak for maturation on lees. Approximately 30% new oak was used, being larger 300 & 500 litre barrels. Following maturation (10 months), the wines were carefully racked, blended, and bottled with no fining or filtration.