

CLOUD ST

TASTING NOTES

2025 PINOT NOIR

A street worth walking down. Quintessentially Australian. It's where we've been, it's where we're going and the story that connects us. Grab a glass and stay a while. Welcome to Cloud St.

VINTAGE	REGION
2025	Victoria

TASTING NOTE

Crimson hued, this wine opens with an alluring bouquet of dark cherry, wild strawberry, and delicate spice, grounded by earthy nuances. Elegant and poised on the palate, it offers lively acidity, a silky mouthfeel, and a finish framed by velvety tannins.

THE GROWING SEASON

Cool balanced temperatures and plentiful sunlight throughout the growing season provided a long even ripening period for fruit, optimizing yield and quality. Dry days during the winter months lead to rich and concentrated fruit showcasing varietal character and intensity.

WINEMAKING

Fruit was picked at night to retain varietal aromas and acidity, then, crushed in static fermenters. The wine was then cold soaked to extract colour and flavour and inoculated to begin the warm ferment for the next seven days. Gentle pump overs occurred six times daily to maximise colour extraction whilst retaining a juicy palate structure. The wine was drained off the skins, settled and racked again to French and American oak for 6 months before bottling. Vegan.

FOOD PAIRING

Pair with charcuterie and a selection of cured meats.

VEGAN FRIENDLY