

CLOUD ST

TASTING NOTES

2026 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
2026	Victoria

TASTING NOTE

Bright and vibrant, with juicy red fruits, strawberry and subtle savoury notes. Medium bodied and elegant, the palate is fresh and lively with silky tannins and a smooth, lingering finish.

THE GROWING SEASON

The 2026 Victorian vintage was a season of contrasts. Favourable winter and spring conditions supported healthy early growth, while periods of summer heat and cooler conditions later in the season shaped ripening across the state. Careful harvest timing helped preserve fruit quality, resulting in wines with vibrant varietal character, natural acidity and freshness.

WINEMAKING

Fruit was picked in the cool of the night to preserve freshness and varietal character. Following a gentle crush, the wine underwent fermentation with regular pump overs to build colour, flavour and soft tannins. The wine was then pressed, settled and matured in French and American oak for six months before bottling, adding texture while retaining bright, juicy fruit. Vegan.

FOOD PAIRING

Pair with charcuterie, cured meats, roast chicken or mushroom dishes.

VEGAN FRIENDLY