



2024 PHAETON PINOT NOIR

REGION:	ADELAIDE HILLS, SOUTH AUSTRALIA
SUB REGION:	PICCADILLY VALLEY & LENSWOOD
HARVEST DATE:	MARCH/APRIL 2024
ALCOHOL:	12.5% ALC
WINEMAKER:	MICHAEL DOWNER

VINEYARDS:

The wine is sourced from the high altitude Piccadilly Valley & Lenswood Sub regions of the Adelaide Hills, the high elevation and large diurnal shift in temperature provide a very cool environment to produce quality Pinot Noir.

Our Lenswood vineyard. The soil structure is sandy loam over clay, with seams of ironstone and quartz contribute to both perfume and structure to the wines. Clones 114,115 & D5V12

Piccadilly we source from Two vineyards, with steep east facing slopes on shallow hard soils. Naturally yields are very low to provide structure pretty aromatics and a fine delicate line of fruit The clones are a selection of 114,115.

VINTAGE:

A cool, even growing season produced excellent Pinot Noir in 2024. Mild spring conditions encouraged balanced canopy growth and uniform fruit set, while the temperate summer allowed for slow, steady ripening. Timely rainfall maintained vine health throughout the season, with no significant weather disruptions. The resulting Pinot Noir shows purity of fruit, fine structure and bright natural acidity, marking 2024 as a standout vintage.

WINEMAKING:

Minimal winemaking influence is practiced to ensure the characters of the vineyard thrive, with spontaneous ferments and varying levels of whole bunches in small one tone open ferments. These traditional practices provide incredible aromatics of spice and clove whilst adding fine-layered texture to the wines. Oak maturation is kept to a minimum with older French oak used for a period of 9-10 months to best express the characters of the vineyard.

