



**RED CLAW**  
MORNINGTON PENINSULA

## 2025 Red Claw Pinot Noir

The 2025 season saw a welcomed return of warm and extended summer conditions, producing full flavoured wines with impeccable intensity and balance.



<b>Region</b>	Mornington Peninsula – Tuerong
<b>Alc</b>	13.5%
<b>Clones</b>	G5V15, MV6, D4V2, 115, 114, ABEL, 667
<b>Winemaker</b>	Tom Carson, Luke Lomax
<b>Harvested</b>	20 February - 30 March

### Winemaking

Handpicked between 20<sup>th</sup> February and 30<sup>th</sup> March, with each parcel handled separately in the winery. Hand sorted and carefully destemmed with 10% whole bunches, each parcel went into traditional open fermenters. The wine underwent three days of cold soaking to ensure even and thorough extraction. Batches were on skins for 7-10 days, after which time they were transferred into French oak (500L puncheons) for 10 months, the blend was then assembled in tank and estate bottled in November 2025.

### Tasting note

Characteristic perfumed, fragrant aromas highlighted by bright cherry and red fruits, complemented by a touch of spice and underlying French oak. The long, silky palate has lovely elegance and delicacy, a plush, velvety texture and a finely poised finish.

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