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# 2024 SEVEN SLOPES OF RISING PINOT NOIR

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## VINTAGE & VINEYARD

The Yarra Valley experienced another cool and wet year, with the 2024 harvest occurring slightly earlier due to mild winter weather prompting an early budburst. The weather held steady in spring, resulting in good fruit set and moderate yields. Significant rainfall in early January kept vineyard crews on their toes, but diligent work and drier conditions from mid-January through to harvest ensured a clean crop was delivered to the winery.

Altitude keeps the Seven Slopes of Rising site cool, resulting in a finer style of Chardonnay with a strong, stony influence from the shallow rocky soils. The Pinot Noir is also fine boned and ethereal. The Pinot Noir was hand-picked between the 2nd - 4th March.

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## WINEMAKING

Three blocks contributed to the final blend. The MV6 was fermented as whole bunches, making up 45% of the blend, while 114 and 115 were fully destemmed.

After an average 12 days in open pots, the batches were pressed and matured separately in French oak (30% new). The wine rested on malo lees for 12 months before being racked to blend in April 2025, and was bottled unfiltered and unfiltered.

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## TASTING NOTE

Light burgundy in colour, the nose shows fragrant strawberry and rose water, lifted by hints of stones, dried herbs, and spicy clove from subtle oak. The palate is light yet structured, with fine, wispy tannins and lively acidity combining to deliver a Pinot Noir that is both delicate and enduring.

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## ANALYSIS

Alc: 13.5%  
pH: 3.60  
TA: 5.48 g/L

