



Grape Varieties	100% Pinot Noir
Winemaker	Nick Farr
Closure	Natural Cork
ABV	13.5%
Residual Sugar	0.2g/L
Acidity	6.4g/L
Wine pH	3.52
Bottle Sizes	75cl
Notes	Vegetarian, Vegan, Practising Organic

PRODUCER

Based in Geelong, around 80 kilometres southwest of Melbourne, Gary Farr and his son Nick make small quantities of single vineyard Pinot Noir and Chardonnay that rank among Australia's best. Gary has been making wine since the early 1980s in Australia (at Bannockburn) and Burgundy (10 vintages at Domaine Dujac). Not simply following in his father's footsteps, Nick has also carved out a stellar reputation of his own and was named Winemaker of the Year by Gourmet Traveller Wine in 2020. They work with multiple sites in the region that encompass a range of aspects and soil types, including loam, limestone and both red and black volcanic soils. This variation, together with a light touch in the cellar, lends itself to elegant wines of great complexity.

VINEYARDS

The fruit for this wine is sourced from densely planted Pinot Noir vines in the exposed Côte Vineyard. The North côte is reddish brown loam with buckshot stones across the surface. It is harvested last because of the large amount of clay, holding valuable moisture for longer than the other slopes. The North East côte is a continuation of buckshot until the soil becomes black and lined with limestone moving towards the bottom of the rows and a depression that divides limestone from sandstone. The East côte is divided through the centre of the slope by a rise. Black volcanic soil with fragmented limestone in one direction and grey loam with buckshot stones in the other direction.

VINTAGE

The 2023 vintage was the fourth consecutive wet winter into spring. This resulted in severe disease pressure and constant canopy management was required until late December. However, as these weather patterns have been present for multiple vintages in a row, the vineyard team was well equipped to handle the challenges. By the end of the season, long warm days arrived. This final stage of ripening developed super fine flavours driven by high acidity.

VINIFICATION

The fruit was hand picked and sorted in the vineyard, with between 40 - 50% of the fruit being destemmed and cold soaked for four days. Only natural yeast was used during fermentation, which lasted around 19 days. Pigeage was carried out two to three times a day before the wine was placed in 50 - 60% new Allier barrels by gravity. Racked by gas after secondary fermentation, the wine was aged for 18 months before a final racking prior to bottling.

TASTING NOTES

Intensely perfumed on the nose with aromas of red fruit and savoury forest floor. The palate is smooth, with fine tannins and an abundance of fruit that is complemented by an elegant, savoury power on the lengthy, layered finish.