



LYONS WILL

EST. 1996

2019 PINOT NOIR

Technical Notes

Appellation: Macedon Ranges	Alc/Vol (%): 12.8
Varietals: Pinot Noir	pH: 3.5
Clones: D5V12 (70%), 115 (15%), MV6 (10%), D4V2 (5%)	TA (g/L): 7.1
Harvested: March 2019	Cellaring: 5 – 10 years.
Bottled: August 2020	Cases: 380

Vinification

Minimal intervention in the vineyard and 100% hand picked.
All clones are processed separately but in the same manner: 100% destemmed, then cold soaked for 4-5 days.
Wild fermentation in open vats, four weeks on skins. Pumped over.
Pressed at dryness to French barriques (20% new, 80% older) for 12 months maturation.
Unfined, unfiltered, vegan.

Tasting Notes

Nose: A plush nose, sweet raspberries and candied cherries. Meaty, charcuterie elements.
Palate: Plum, red fruits and spice. Soft grippy tannins and a certain, confident line of acid. Depth and refinement.

Season

Vintage 2019 was preceded by a long run of dry weather, with only November yielding any significant rainfall. This brought with it some frost risk, but we thankfully avoided any damage. Veraison began late in January, past the peaks of heat that characterized the early season. A beautiful mild autumn bore classic Macedon Ranges warm days and cool nights coupled with low rainfall. This combination of weather conditions brought with it slow ripening, allowed the preservation of acidity and resulted in well structured and intensely flavoured fruit.

