



LYONS WILL

EST. 1996

## 2020 PINOT NOIR

### *Technical Notes*

Appellation: Macedon Ranges	Alc/Vol (%): 12.8
Varietals: Pinot Noir	pH: 3.49
Clones: D5V12 (70%), 115 (15%), MV6 (10%), D4V2 (5%)	TA (g/L): 6.7
Harvested: April 2020	Cellaring: 10 – 15 years.
Bottled: August 2021	Cases: 120

### *Vinification*

Estate grown, single vineyard.  
Sustainable vineyard management and 100% hand picked. All clones are processed separately but in the same manner: 10% whole bunch, remainder 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 savoury and complex wine. Dark fruits, cherry and plum carry the nose and are coupled with a compelling earthiness.  
Palate: A bright line of acid and structured tannins give the wine a beautiful length with spice and fruit driven elements continuing to shine.

### *Season*

Vintage 2020 had a promising start with winter rains saturating the earth. Then spring dried up, bringing with it biting frosts and windy conditions. In combination these factors disrupted fruit set significantly with small bunches and low crops featuring across the region. A scorching start to summer was finally mitigated by January rains. The vines drank it up, and were visibly refreshed and thriving. These rains and cooler conditions meant that ripening was slow, but what was picked in April, despite low yields, was beautifully concentrated both in flavour and colour.

