



LYONS WILL

EST. 1996

2021 PINOT NOIR

Technical Notes

Appellation: Macedon Ranges	Alc/Vol (%): 12.8
Varietals: Pinot Noir	pH: 3.42
Clones: D5V12 (70%), 115 (15%), MV6 (10%), D4V2 (5%)	TA (g/L): 7.9
Harvested: March & April 2021	Cellaring: 10 – 15 years.
Bottled: August 2022	Cases: 238

Vinification

Estate grown, single vineyard.
Sustainable vineyard management and 100% hand picked.
All clones are processed separately. 10% whole bunch (semi carbonic maceration), 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 concentrated, plush, fruit driven nose. Sweet berries and cherries sit alongside bay leaf, sage and forest floor elements.
Palate: A wine of clarity and structure, with cherry notes continuing to support the palate. Well balanced acid and supple tannins.

Season

We were fortunate to get the vintage we were hoping for, and despite a wet spring and summer the 2021 Macedon Ranges vintage ended picture perfect. Overall the 2021 season was a little cooler than average, and harvest was delayed as such, but some late warmth through March and April helped the vines to concentrate sugars, while maintaining acid. The wet season was challenging from a disease pressure point of view, but the work that we have done in the vineyard over the past few years to open the canopy has paid us back and we harvested clean and flavourful fruit.

