



LYONS WILL

EST. 1996

2022 FARRAWELL PINOT NOIR

TECHNICAL NOTES

Appellation: Macedon Ranges
Varietals: Pinot Noir
Harvested: April 2022
Bottled: 18 August 2023
Winemaker: Oliver Rapson

Alc/Vol (%): 13.0
pH: 3.6
TA (g/L): 5.8
Cellaring: 10 – 15 years.
Cases: 45

VINES

Clones: D5V12 (100%)
Soil: Yellow chromosol – lower Ordovician era
Altitude: 510 metres
Yield per vine: 1.6kg

The "Farrawell" vineyard was diligently planted in 1996 by Bob and Barbara Farrawell of whom we gladly received ownership from over ten years ago.

VINIFICATION

Estate grown, single vineyard.
Sustainable vineyard management and 100% hand picked.
All clones processed separately.
Bunch sorted. 50% whole bunch (semi carbonic maceration), 50% destemmed. 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: Strawberry conserve, rhubarb, cranberry, bay, forest floor. A beautiful dance between savoury and red fruit elements.

Palate: A wine full of structure. Soft yet grippy tannins and a bright line of acid. Not a heavy wine but plenty of flavour and depth.

SEASON

If we had to come up with a defining feature of the 2022 vintage it would be "challenging". Plentiful spring rains allowed a lot of growth and canopy. And while we love a good drink, rain like this certainly comes with its own tribulations. We had some respite through December and January and the return to wet weather in February was a relief as it freshened up the canopies and washed away the dust. Moving into autumn, rain continued but we saw bursts of sunshine and dry days that coaxed the vines through their last stages of ripening.

