LYONS WILL

EST. 1996

2024 ESTATE PINOT NOIR

TECHNICAL NOTES

Appellation: Macedon Ranges
Varietals: Pinot Noir
Harvested: 18TH & 26TH March 2024
Bottled: August 2025
Winemaker: Oliver Rapson

Alc/Vol (%): 13
pH: 3.6
TA (g/L): 5.8
Cellaring: 10 – 15 years.
Cases: 500

VINEYARDS

Estate grown. Clones: D5V12 (65%), Able (14%), MV6 (11%), 115 (5%), 777 (5%)
Sustainable vineyard management
Soil: Yellow chromosol, grey kandosols & red ferrosols – lower Ordovician era
Altitude: 500-510 metres. Yield per vine: 1.6kg
Vineyard blocks: The Greys & Farrawell. A combination of all our clones and sites and a reflection of the vintage.

TASTING NOTES

On the nose you get lovely red fruit characteristics, cherry compote, strawberry conserve and sweetbread. On the palate, the sweeter red fruit elements are beautifully balanced with more earthy and forest floor characters. Like most LW wines there is a lovely delicate acid structure, which has soft yet grippy tannins. There is plenty of length and depth to this vintage of Estate Pinot.

VINIFICATION

100% hand picked. All clones processed separately.
Bunch sorted. 90% destemmed, wild fermentation in open vats, three weeks on skins. Pumped over twice daily. Remaining 10% whole bunch (semi carbonic maceration). Pressed at dryness to French barriques (20% new, 80% older) for 12 months maturation. Unfined, unfiltered, vegan.

SEASON

2024 for us was a nearly perfect year, with the right levels of rain, warmth and sunshine at the right times throughout the growing season. Things kicked off in spring with a nice level of dryness and warmth allowing for even and early budbreak (a good 2 weeks earlier than the previous year). This flowed on to great flower production and fruit set. That being said, around Christmas we experienced some wild and wonderful weather that was accompanied with lots of rain, which was just what the doctor ordered. Come January, humidity was in the air, the soil had dried up, and we saw a solid 6 weeks without a drop. Late February and early March saw the introduction of weekly dumps of rain that really benefited our vines and assisted with a good consistent level of physical and sugar ripening. Great bouquet and strong flavours are the order of the year, a superb vintage and we're truly excited to see how these wines mature over time.

LYONS WILL

EST. 1996

2024 FARRAWELL PINOT NOIR

TECHNICAL NOTES

Appellation: Macedon Ranges
Varietals: Pinot Noir
Harvested: 18TH & 26TH March 2024
Bottled: August 2025
Winemaker: Oliver Rapson

Alc/Vol (%): 12.8
pH: 3.55
TA (g/L): 6.3
Cellaring: 10 – 15 years.
Only 75 cases.

VINEYARD – FARRAWELL

Single Block. Clones: D5V12 (70%), MV6 (20%), 115 (10%). Sustainable vineyard management Soil: Yellow chromosol, grey kandosols – lower Ordovician era. Altitude: 510 metres. Yield per vine: 1.6kg. The Farrawell vineyard was diligently planted in 1996 by Bob and Barbara Farrawell. This year we continue our journey to showcase our latest Farrawell, our oldest and most distinct vineyard. This wine speaks to varietal, location and wine making technique, so different to anything else we have. This 28 year old block keeps giving us some of our finest fruit, red and upright, with clarity and direction, along with an intense bouquet. Our corner stone vineyard and one we cherish. A unique grace and beauty deserving its own limited label.

TASTING NOTES

A lifted powerful aroma that is combined with sweet spice, white pepper, cinnamon and a touch of smokiness. It has a layered mid palate with structure and a good acid frame, making way for red fruited characteristics along with a touch of sarsaparilla, savouriness and lovely chalky tannin. The wine is delicate, balanced and its generosity lingers in the mouth. Delicate but complex, one that will continue to grow in the bottle.

VINIFICATION

100% hand picked. All clones processed separately. Bunch sorted. 65% destemmed, wild fermentation in open vats, three weeks on skins. Pumped over twice daily. Remaining 35% whole bunch (semi carbonic maceration). Pressed at dryness to French barriques (30% new, 80% older) for 12 months maturation. Unfined, unfiltered, vegan. Only the best three barrels from this block are picked to make up this limited release.

SEASON

2024 for us was a nearly perfect year, with the right levels of rain, warmth and sunshine at the right times throughout the growing season. Things kicked off in spring with a nice level of dryness and warmth allowing for even and early budbreak (a good 2 weeks earlier than the previous year). This flowed on to great flower production and fruit set. Around Christmas we experienced some wild and wonderful weather that was accompanied with lots of rain, which was just what the doctor ordered. Come January, humidity was in the air, the soil had dried up, and we saw a solid 6 weeks without a drop. Late February and early March saw the introduction of weekly dumps of rain that really benefited our vines and assisted with a good consistent level of physical and sugar ripening. Great bouquet and strong flavours are the order of the year, a superb vintage and we're truly excited to see how these wines mature.

LYONS WILL

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2024 THE GREYS PINOT NOIR

TECHNICAL NOTES

Appellation: Macedon Ranges
Varietals: Pinot Noir
Harvested: 18TH & 26TH March 2024
Bottled: August 2025
Winemaker: Oliver Rapson

Alc/Vol (%): 13.2
pH: 3.65
TA (g/L): 5.5
Cellaring: 10 – 15 years.
Only 75 cases.

VINEYARD – THE GREYS

Single Block. Clones: Abel (60%), MV6 (20%), 777 (20%). Sustainable vineyard management Soil: Yellow chromosol, grey kandosols – lower Ordovician era. Altitude: 510 metres. Yield per vine: 1.6kg. In 2017, after a lot of research, wrangling and preparation we planted an exciting new 2.5 acre block of Pinot, predominantly made up of the infamous Abel clone (see Ata Rangi), supported by Australia's own MV6 and an earlier ripening plush Burgundian clone called 777. The site is our warmest, sheltered from the wind and furthest away from people. A perfect location for springtime Kangaroo sparring, hence the name "The Greys" – a homage to our native community of roos that travel daily between forest and plains, with a quick mid-commute punch on.

TASTING NOTES

The Greys always presents with denser, darker fruit characteristics. This block delivers more drive and power and a deeper set mid palate. There is a lovely interplay between texture and silky tannins with mid palate weight and acidity result in a beautifully balanced wine. A nice equilibrium between fruit and oak.

VINIFICATION

100% hand picked. All clones processed separately. Bunch sorted. 100% of the fruit was destemmed. Wild fermentation in open vats, three weeks on skins. Pumped over. Pressed at dryness to French barriques (30% new, 80% older) for 12 months maturation. Unfined, unfiltered, vegan. Only the best three barrels from this block are picked to make up this limited release.

SEASON

2024 for us was a nearly perfect year, with the right levels of rain, warmth and sunshine at the right times throughout the growing season. Things kicked off in spring with a nice level of dryness and warmth allowing for even and early budbreak (a good 2 weeks earlier than the previous year). This flowed on to great flower production and fruit set. Around Christmas we experienced some wild and wonderful weather that was accompanied with lots of rain, which was just what the doctor ordered. Come January, humidity was in the air, the soil had dried up, and we saw a solid 6 weeks without a drop. Late February and early March saw the introduction of weekly dumps of rain that really benefited our vines and assisted with a good consistent level of physical and sugar ripening. Great bouquet and strong flavours are the order of the year, a superb vintage and we're truly excited to see how these wines mature.