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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.