



LYONS WILL

EST. 1996

2025 ROSÉ

TECHNICAL NOTES

Appellation: Macedon Ranges
Varietals: Gamay & Pinot Noir
Harvested: 14th March – 9th April 2025
Bottled: 28 October 2025

pH: 3.6
Alc/Vol (%): 12.2
Cellaring: Best drunk tonight!
Cases: 230

VINES

Variety: Pinot noir & Gamay
Soil: Grey kandosols & red ferrosols – lower Ordovician era
Altitude: 510 metres
Yield per vine: 2.0kg

VINIFICATION

Estate grown, single vineyard.
Sustainable vineyard management and 100% hand picked.
Wild fermentation in large format 2850Ltr, 110 year old foudre and matured for four months on lees in old French barriques.
Racked and lightly fined before gentle filtration prior to bottling.
Vegan.

TASTING NOTES

Nose: Strawberries and cream, cranberries, peach and rosewater florals.
Palate: Texture plus with a lovely length and creaminess. Raspberry drops and grapefruit rind. Wet river-stone minerality.

SEASON

2025 Vintage kicked off with a dryer than normal winter spell, this is great for pruning but probably not ideal when it comes to improving soil moisture profile, once spring rolled around the rain came along and provided the ground and plants with near perfect levels of hydration. Flowering was postcard perfect, with little wind or disease pressure, not something we see often. As we moved into 2025 the summer became perfect for the beach lover, we had very little rain throughout Jan, Feb or March but overall, the plants did well, especially those older blocks. Harvest commenced in mid-March which is in line with most years. There was a brief pause mid-harvest as a few strong weather events rolled in, but this was received well as it meant we could have a bit of a breather! The outcome of having this wonderful weather be it all a bit dry resulted in our largest and strongest vintage to date, with top quality fruit, and healthy ferments.

