WILLIAM DOWNIE

cathedral pinot noir 2023



LEGEND

AUSTRALIAN WINE IMPORTS

Winemaker: William Downie

Grape(s): Pinot Noir **GI:** South East Australia **Site(s):** 25% Mornington Peninsula, 25% Alpine Valleys, 25% Mt Gambier, 15% Henty and 10% Upper Goulburn

Vintage notes: With many different regions at play, Downie had an opportunity to allow the qualities of each to balance each other. Overall, the 2023 vintage in Australia was challenging, cool, long, and low-yielding. But fruit ultimately offered quality, complexity, length, and finesse.

Vineyard notes: Some of Downie's key vineyards for Cathedral include Mrs Nicks in Mornington Peninsula, planted on red volcanic soils at 70m elevation. Rivendel is planted on sandy clay loam with D5V12 and D2V4, elevation is 100m. Bluestone Lane is on the opposite side of the road to Mrs Nicks and has same altitude and soil type. Little Cathedral Farm sits at 350m elevation at the foot of the Cathedral range. The vines were planted in 1998 on 400 million-yearold sandstone and shale. The Henty site is the coolest of the bunch and provides stark linearity and acidity. Winemaking: All of the fruit was destemmed and not crushed. Native yeast ferment in wooden and stainless steel vats without temperature control. There were no punch-downs or pump-overs and no additions. The must was pressed after 3 weeks and then aged in stainless steel. A small SO2 addition was made and the wine filtered just prior to bottling.

Closure: Diam 3 ABV: 13%

Legend tasting notes: A vibrant and somewhat wild nose of native berries (lilly pilly, muntries), bush tomato, pickled rosella, and anise myrtle. Fleshy and bright fruit fills out the palate, with complexity and substance on a lithe, elegant body. Regal structure tempers the feral quality a bit, with the result being an outstandingly complex and nuanced wine.

Label design: All art done by Reg Mombassa, a New Zealand- born, Australian-raised artist and musician

Production size: 3000 dozen