

# WILLIAM DOWNIE

mornington pinot noir 2023



**LEGEND**  
AUSTRALIAN WINE IMPORTS

**Winemaker:** William Downie

**Grape(s):** Pinot Noir    **GI:** Mornington Peninsula

**Site(s):** Mrs Nicks and Rivendel vineyards

**Vintage notes:** The last of three in a series of La Niña vintages, producing higher than average rainfall and cool temperatures. Though botrytis and disease pressure were threats, the vintage rewarded the meticulous with chiseled and precise wines of complexity and elegance.

**Vineyard notes:** Fruit was sourced from the Mrs Nicks vineyard in Balnarring and Rivendel vineyard in Merricks North. Mrs Nicks is planted on red volcanic soils and brown sandy loam at 70m elevation. Planted in 1998 to MV6, the vineyard slopes gently south. Rivendel is planted on sandy clay loam with D5V12 and Pommard clones. Also planted in 1998, at 100m in elevation. Rivendel was the original vineyard used for the 2007 William Downie Mornington bottling. Both vineyards are biodynamically farmed.

**Winemaking:** All of the fruit is hand sorted and then fully destemmed. Whole berries are transferred by gravity to both wooden and stainless steel open vats. Fermentation takes place without any additions, temperature control, punch downs or pump overs. The must was pressed after 30 days and then matured in 15% new Australian made French oak barriques. The wine was assembled and a small SO<sub>2</sub> addition made before bottling without fining or filtration.

**Closure:** Diam 3    **ABV:** 13%

**Legend tasting notes:** A vibrant and somewhat wild nose of native berries (lilly pilly, muntries), bush tomato, pine mushroom, and anise myrtle. Fleshy and bright fruit fills out the palate, with complexity and substance on a lithe body. Lightly grippy structure and supple texture dominate, 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:** 300 dozen