

WILLIAM DOWNIE

cathedral pinot noir 2024



LEGEND

AUSTRALIAN WINE IMPORTS

Winemaker: William Downie

Grape(s): Pinot Noir **GI:** Victoria

Site(s): 40% Upper Goulburn, 35% King Valley, 15% Alpine Valleys and 10% Mornington Peninsula

Vintage notes: With many different regions at play, Downie had an opportunity to allow the qualities of each to balance each other. Overall, the season across southeastern Australia in 2024 was, yet again, cool and wet early leading to another season of poor flowering and low yields. The second half of the season, however, was warm and dry giving wines of great depth, aroma and tannin.

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-year-old sandstone and shale.

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: Stelvin **ABV:** 13%

Legend tasting notes: A vibrant and somewhat wild nose of native berries (lilly pilly, muntries), bush tomato, pickled rosella, mace and anise myrtle. Fleshy and bright fruit fills out the palate, with complexity and substance on a lithe, elegant body.

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

Production size: 3000 dozen