

WILLIAM DOWNIE

gippsland pinot noir 2024



LEGEND

AUSTRALIAN WINE IMPORTS

Winemaker: William Downie

Grape(s): Pinot Noir

GI: Gippsland

Site: Berrys Creek Vineyard in South Gippsland and Guendulain Farm in the Baw Baw Shire

Vintage notes: The 2024 harvest has produced a set of wines that are, by Downie's standards, at the deeper, richer end of the spectrum. Flowering was early and the season stayed warm and dry well into March. As a result, harvest started earlier than usual and moved more quickly to completion than in the previous few seasons. For the first time in a number of years, the wines are all above 13 degrees of alcohol. They are not by any means overripe but they certainly offer more obvious fruit character and tannin than in recent vintages. These well structured wines look quite open now but also have very good potential for long aging in the cellar.

Vineyard notes: Berrys Creek Vineyard is planted at 6500 vines/ha on red volcanic soil at 150m elevation. It was planted by the Matthews family in 1998. The vineyard is, as of July 2020, certified organic. Yields are always less than 5t/ha. Dry farmed. The vines at Guendulain were planted in Baw Baw Shire in 2008 at 10,000 vines per hectare, half MV6 and half Pommard clone. Also dry grow and certified biodynamic in-conversion.

Winemaking: All fruit is hand sorted and 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 SO2 addition made before bottling without fining or filtration

Closure: Diam 5 Origine **ABV:** 13.5%

LEGEND tasting notes: An elegant and energetic ode to the complexity of Gippsland pinot noir. Nose is aromatic and floral: black plum, wild acacia, brined riberry (a tart native berry), and fresh black cherry. The palate is filigreed, with a winning combination of detail and scope. Light oak spice knits together the fruit and herbal notes, expressing a complete and fully realized vision of this grape and region.

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

Production size: 600 dozen **Scores:** 95 Points, Suckling