

WILLIAM DOWNIE

mornington pinot noir 2024



LEGEND
AUSTRALIAN WINE IMPORTS

Winemaker: William Downie

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

Site(s): Mrs Nicks and Rivendel vineyards

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: 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 SO2 addition made before bottling without fining or filtration.

Closure: Diam 3 **ABV:** 13.5% **Production:** 350 dozen

Legend tasting notes: A vibrant and somewhat wild nose of dark cherry, 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

Scores: 94 Points, Suckling