

WILLIAM DOWNIE

camp hill pinot noir 2025



LEGEND

AUSTRALIAN WINE IMPORTS

Winemaker: William Downie

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

Site(s): Camp Hill Vineyard

Vintage notes: The 2025 vintage was quite a wet vintage with very high levels of rainfall recorded, especially in the early half of the growing season. The spring was cool, but was followed by a heatwave into the summer in Victoria. Yields were up from 2024, and harvest was early and quick, smooth and healthy, with the resulting wines being bright, fresh, and drinkable.

Vineyard notes: This site was planted in 1998 at 250m elevation and is considered the highest point between the Strzelecki and Great Dividing Ranges. The vineyard faces north with almost 360 degree views of Baw Baw Shire. Most of the vines are MV6 with a couple of rows of 115. It is dry grown and certified organic in conversion.

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 is pressed after 30 days and then matured in old Australian made French oak barriques. The wine is assembled and a small SO2 addition made before bottling without fining or filtration.

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

Tasting Notes: High toned and airy. Aromatics of rosehip, crabapple, lilly pilli (a small red native berry), black plum and bergamot. The palate is balanced and textural with flavors of cherry pit, black currant, pine mushroom, and shiso leaf. Long, complex, and age-worthy, yet delicious in its youth.

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

Production size: 150 dozen