

SWELL SEASON

2024 PINOT NOIR



Variety	100% Pinot Noir
Vintage	2024
Clones	114/115, Pommard, D5V12, G8V3
Vine Age	20+
Location	41.20° South, Altitude 45m – 93m 16.9km from the ocean
Wine Analysis	ALC 13.00% pH 3.53 TA 6.11g/L
Oak Profile	Neutral french oak for 12 months
Certification	ACO Certified Organic Vineyard

Winemaking

Warm and dry conditions over the 2024 growing season led to an early and compact vintage for Pinot Noir. The grapes were harvested over a short 2-week period in mid-March, then chilled overnight and sorted into 4-tonne open-top tanks for fermentation. The must underwent a 3-day cold soak to bleed colour and supple tannin from the skins, before being warmed and inoculated with yeast. The wines were handled gently throughout fermentation, and drained and pressed after 14 days on skins. Malolactic fermentation was carried out oak and after maturation for 10 months, the final blend was assembled and bottled.



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