

MULLINE

2025 Modewarre Skin Contact Pinot Gris

APPELLATION	Geelong		
VARIETALS	100% Pinot Gris		
SUB REGION	Surf Coast		
HARVESTED	13 th March 2025		
BOTTLED	10 th November 2025		
ALC/VOL (%)	12.0%	TA (G/L) 6.4	pH: 3.47
CELLARING	Two to 10 Years		

SEASON

2025 was a high quality and average yields throughout the region of Geelong. After a warm spring and early start to the growing season we saw excellent weather during flowering and fruit set and then ending the year with good soil moisture and balanced canopies with lower than average fruit on the vines. Early January was warm but also no rain until the fruit was at the higher degrees or ripening. Vintage started early March and ripening throughout the region was balanced. Wines are fruit forward, bright and floral and have great structure and weight to them

VINIFICATION

The fruit was handpicked, cooled overnight and then destemmed into an open fermenter. The fruit was left to warm up until natural fermentation occurred. The wine was left on skins for 7 days, with 2 punch downs per day to extract colour and flavour. The wine was then pressed to old French hogsheads and sulphured in place. The finished wine was then blended and bottled in November 2025 without fining and light filtration.

THE VINEYARD

LOCATION	Brown Magpie Vineyard, Modewarre, Surf Coast
PLANTED	2002
ELEVATION	70 metres
SOIL TYPE	Sandy Loam with Clay, Estuary Marl and Limestone.
ASPECT	North Facing
SIZE	9 Hectares

The Brown Magpie Vineyard is situated on the Surf Coast, home of the iconic Great Ocean Road, spectacular coastline, rainforests and beaches. It typically experiences higher rainfall, with long summer nights and cooling ocean winds. The vines were planted between 2001 and 2002, varieties include Syrah, Chardonnay, Pinot Noir and Sauvignon Blanc. The vines are grown on sandy loam with layers of clay, estuary marl then limestone.

