

ROCKY GULLY
PINOT NOIR 2025
CERTIFIED ORGANIC



"A fantastic vintage for Frankland River Pinot. Soft and approachable with a core of savoury fruit that gives the wine length and balance in this mid-weighted style."

Hunter Smith, Winemaker

TASTING NOTE

Bright magenta in colour. The nose opens with a subtle and inviting bouquet of Morello cherry and raspberry, layered with an earth complexity. Intriguing notes of coffee and mocha with floral hints in the background. A touch of forest floor evokes a sense of place. Fresh sweet berries and a delicate spice component with hints of cloves add to the complexity. The texture is soft yet structured, with a smooth mouthfeel that gives way to a more substantial backbone. Fine tannins complement the wines balanced acidity.

2025 VINTAGE

Winter was cool with modest rainfall that led into a dry spring and summer. Summer was warmer than normal until the start of February when temperatures cooled, allowing the fruit to ripen more slowly and develop some lovely flavours. Budburst was earlier than normal which led to an earlier than average harvest date. The fruit was picked over a 2 week period from late February.

VINEYARD

This wine was made from fruit sourced from one the oldest Pinot Noir vines in Frankland River. Formerly known as the Old Kent River vineyard planted in 1985, this vineyard was bought by a local farming family in 2018 and our team helped them rejuvenate the vineyard and gain organic certification. This vineyard boasts five different clones of Pinot Noir including the great Pommard clone which does well in the Great Southern. From the most southerly tip of the Frankland River region where the Karri forests start to grow, a higher rainfall and cooler site than our Isolation Ridge Vineyard.

VINIFICATION

Picked in pristine condition in the cool of the morning. Mostly destemmed with about 5% whole bunch fermentation. Fermented in open pot fermenters on skins for about 10 days, before being pressed off to tank to settle for 24 hours. The wine is racked to 500L French oak puncheons and left on lees without racking to encourage development of weight and creaminess in the midpalate. A final barrel selection is made prior to bottling.

