



ELGEE PARK PINOT NOIR 2024

Award Winning Wine

Awards:

- Rated 93pts by James Halliday

Mornington Peninsula's Oldest Vineyard Est. 1972

Elgee Park, the oldest vineyard on the Mornington Peninsula, was originally the country retreat of Baillieu & Sarah Myer and their children. In 1972 the first vines were planted on the property. Small parcels of grapes, cool nights and warm summers, produce wines of great finesse, depth and balance.

Tasting note

Colour: Light ruby

Bouquet: Aromas of red & black cherry displaying cedar spice

Palate: This elegant yet complex pinot noir shows refined red fruits of strawberry, raspberry and cherry. The silky tannins with bright acidity bring a superb richness to the mid palate..

Food Pairing:

Cellaring:

Technical Details

Variety: Pinot Noir

Vintage: 2023

Region: Mornington Peninsula, VIC

Alcohol: 13%

Vintage :

Some challenging weather conditions around flowering reduced the fruit set and resulting yields. Although temperatures across the ripening period were slightly higher than average the day time temperatures were cooler. This allowed for an extended ripening period and together with low yields gives the wine great concentration drive and finesse while maintaining the acidity.

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Winemaker: Geraldine McFaul at Willow Creek Vineyard

Winemaking: The Pinot Noir was handpicked, then 100% destemmed, with minimal crushing, into small open fermenters, where a natural fermentation commenced after a few days, and the total maceration was for 21 days. The wine was pressed and settled overnight before transfer to barrels (25% new) for malolactic fermentation and maturation (10 months). The wine was given one racking off gross lees in the late winter and bottled in February 2021.

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