

# 2025 LYONS WILL ESTATE RIESLING



## TECHNICAL NOTES

Appellation: Macedon Ranges  
Varietal: Riesling  
Harvested: 3 April 2005  
Bottled: November 2025  
Cases: 380  
Release date: May 2026

Alc/Vol (%): 10.4  
pH: 3.0  
TA (g/L): 8.7  
Residual sugar (g/L): 7.6  
Cellaring: 8+ years.

## VINES

Clones: D2V2 (70%), Pewsey Vale (30%)  
Yield per vine: 2.2kg

## VINEYARD

Estate grown, single vineyard. Altitude: 510 metres.  
Les Pâturage block (November 2013).  
Soil: Yellow Kandosol – Ordovician era.  
Sustainable vineyard management and 100% hand picked.

## WINEMAKER

Renata Morello

## VINIFICATION

Bunch sorted and 60% of fruit destemmed and held on skins for 15-18 hours before gentle pressed into tank. The remaining 40% was whole bunch pressed. Both components were settled overnight before racking with lees into old French barriques, wild fermentation. Matured for five months in old French oak on lees. Racked and lightly fined and filtered before bottling. Vegan.

## SEASON

2025 Vintage kicked off with a dryer than normal winter spell, this is great for pruning but probably not ideal when it comes to improving soil moisture profile, once spring rolled around the rain came along and provided the ground and plants with near perfect levels of hydration. Flowering was postcard perfect, with little wind or disease pressure, not something we see often. As we moved into 2025 the summer became perfect for the beach lover, we had very little rain throughout Jan, Feb or March but overall, the plants did well, especially those older blocks. Harvest commenced in mid-March which is in line with most years. There was a brief pause mid-harvest as a few strong weather events rolled in, but this was received well as it meant we could have a bit of a breather! The outcome of having this wonderful weather be it all a bit dry resulted in our largest and strongest vintage to date, with top quality fruit, and healthy ferments.