

2024 LYONS WILL ESTATE PINOT NOIR



TECHNICAL NOTES

Appellation: Macedon Ranges
Varietals: Pinot Noir
Harvested: 18TH & 26TH March 2024
Bottled: August 2025
Cases: 500

Alc/Vol (%): 13.0
pH: 3.6
TA (g/L): 5.8
Cellaring: 10 – 15 years.
Release date: November 2025

VINES

Clones: D5V12 (65%), Abel (14%), MV6 (11%), 115 (5%), 777 (5%)
Yield per vine: 1.6kg

VINEYARD

Estate grown, single vineyard. Altitude: 500-510 metres
Vineyard blocks: The Greys (established 2018) & Farrowell (established 1996). A combination of all our clones and sites and a reflection of the vintage.
Soils: Yellow Kandosol – Ordovician era & Red Ferrosol - Cenozoic era

WINEMAKER

Oliver Rapson

VINIFICATION

All clones processed separately.
Bunch sorted. 90% destemmed, wild fermentation in open vats, three weeks on skins. Pumped over twice daily. Remaining 10% whole bunch (semi carbonic maceration). Pressed at dryness to French barriques (20% new, 80% older) for 12 months maturation. Unfined, unfiltered, vegan.

SEASON

2024 for us was a nearly perfect year, with the right levels of rain, warmth and sunshine at the right times throughout the growing season. Things kicked off in spring with a nice level of dryness and warmth allowing for even and early budbreak (a good 2 weeks earlier than the previous year). This flowed on to great flower production and fruit set. That being said, around Christmas we experienced some wild and wonderful weather that was accompanied with lots of rain, which was just what the doctor ordered. Come January, humidity was in the air, the soil had dried up, and talk of El Nino set in, with a solid 6 weeks without a drop. Late February and early March saw the introduction of weekly dumps of rain that really benefited our vines post veraison and assisted with a good consistent level of physical and sugar ripening. Vivid colour, great bouquet and strong flavours are the order of the year, a superb vintage and we're truly excited to see how these wines mature over time.