

hughes & hughes

A red-fruited, vibrant, and crunchy style of Pinot Noir, shaped by gentle tannins and bright acidity. Approachable in its youth, yet structured enough to age gracefully. Sourced from vineyards across Tasmania: Coal River (15%), Derwent Valley (75%), North West (8%) and Channel (2%). These sites reflect long-standing grower relationships and diverse microclimates.

hughes & hughes pinot noir 2024

WINEMAKING

Predominantly whole berry with 8% whole bunch. Fermented with native yeast and held on skins for 16 to 21 days. Pressed directly to oak (6% new) for maturation. Bottled unfinned and unfiltered.

TASTING NOTE

Juicy and concentrated with a core of blue fruits layered over crunchy red foundations. Subtle reductive edges and ripe acidity bring energy, while rich tannins support length and flavour. A vibrant, expressive Pinot built for early enjoyment and medium term cellaring

TECH SPECS

Alc: 13.4% | pH: 3.66 | TA: 5.3 g/L

