

# 2025 LYONS WILL ESTATE ROSÉ



## TECHNICAL NOTES

Appellation: Macedon Ranges  
Alc/Vol (%): 12.2  
pH: 3.3  
TA (g/L): 6.7

Bottled: 28 October 2025  
Cases: 230  
Cellaring: Best drunk tonight!  
Release date: December 2025

## VINES

Pinot noir (50%), Gamay (50%)  
Harvested: 14th March – 9th April 2025

## VINEYARD

Estate grown. Altitude: 510 metres. Sustainable vineyard management.  
Pinot noir vineyard blocks: Farrowell (established 1996) and The Greys (established 2018) Soils: Yellow Kandosol – Ordovician era & Red Ferrosol - Cenozoic era  
Gamay vineyard blocks: Les Pâturage (established 2013) and Greenways Hills (established 2021). Soils: Yellow Kandosol – Ordovician era & Red Ferrosol - Cenozoic era

## WINEMAKER

Renata Morello & Oliver Rapson

## VINIFICATION

100% hand picked.  
Wild fermentation in large format 2850Ltr, 110 year old foudre, and matured for four months on lees. Racked into stainless steel and lightly fined before gentle filtration prior to 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.