

## PLACE

Hillenvale vineyard, Cut Hill Road, Kangarilla. Growers Scott Binns, Richard and Malcolm Leask. Pinot Noir planted in 1999, 2.6 Ha, D4V2 clone, 390m above sea level, westerly facing slope, red gravel, siltstone, quartzite, Burra geology group c. 750 million years old, some of the oldest structures in the region. This is our fourth make of Pinot Noir, an Adelaide Hills wine, after we were lucky enough to step into this historic property in 2020. We are high up here, but still not far from the coast, you can see the Gulf St Vincent beyond Kuitpo Forest, quite an amazing site.

## VINTAGE

An interesting growing and picking season, to say the least! A cooler, dry spring, through budburst, then a windy and cold flowering period, followed by a very wet start to summer, 10 times more than average rainfall over December and January. Then, 47 straight days without rain from January 26. We finished vintage 2024 after 45 days, from harvesting Petit Blanc on February 14 to Carignan on April 5. A compressed, full-tilt vintage, with some breathing room at the end, for good finishing of our bigger berry varieties. Amazing diversity, 26 blocks of fruit harvested, with great thanks to our amazing Leask Agri crew, regeneratively farmed, sustainably grown, all picked on the moment. We did get 5–6 days of high heat in the middle however and this impacted yield, the perfect storm at the nigh time. This harvest will be the tale of what was picked before (white, rosé, light red) and

## SENSORY

COLOUR: Bright, ruby red.

AROMA: Wild berries, bergamot, tomato sugo, wood spice (cinnamon).

PALATE: Cherry, raspberry tea leaf, rhubarb, pine needle, sandalwood. Mushroom compost, lithe sappy long palate riding on the iron edge soil. Likes a big glass and swirl.

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2024

**PINOT NOIR**  
ADELAIDE HILLS, S.A

Pinot Noir 100%

after that heat wave. As ever, a season defined by mother nature with a cool start, we thought it might go on forever, then a dry, hot middle which turned everything up, and a balanced finish around the full moon cycle of Easter. We are happy and excited about the wines that have been crafted, still work to do in the winery to gently extract the complexity in the wines. The best part, working together as a family, team to get it done, it was a hard one! The joys of farming and we can't wait to share the spoils with you, that's when it all makes a wee bit of sense.

## WINEMAKING

Handpicked on March 18, 2024 at 13.5 Baume, TA 6.8, pH 3.6, 5.5 tonnes in total. Delivered to the winery where it was then gently de-stemmed and fruit into a stainless open top round fermenter. We aimed for 100% whole berries, with a 10% whole bunch portion also. Ambient yeast fermentation was for 10 days, then the free run juice was gently pressed direct to barrel, pressings were separated also into oak. Maturation in 4–5 year old French oak puncheons, with 20% in 1 year old oak. Racked and returned twice over a period of 7 months. Barrel selection of pressings blended back in just prior to bottling to form 10% of the final wine. Cross flow filtration, then bottled on December 13, 2024 and sealed under Stelvin screw cap, 413 dozen produced. Certified Sustainable Winegrowing Australia and vegan friendly wine.

## FOOD MATCH

Sardines pan fried and served with a pine nut, fennel, parsley and orange salad. Nice with a rhubarb and apple pie to follow. You can even chill this Pinot prior to serving.

## WINE ANALYSIS

ALC 13.5% ~ pH 3.5 ~ Total acidity 6.2g/L ~ Total SO<sub>2</sub> 74ppm