



PINOT NOIR 2023

Region: Yarra Valley
Grape Variety: Pinot Noir
Winemaker: Tim Shand

Alcohol: 13.5%

Summary: Wild Folk - the natural choice in wine - are pure expressions of the variety and the vineyard. Minimal intervention in the winery ensures a joyful glass of just what mother nature intended. Wild yeast fermented, no additions, vegan friendly, preservative free, unfined and unfiltered, nothing but fermented grapes at their finest.

Winemaking: A less is more regime in the vineyard and the winery has resulted in a fresher more uncompromising wine stylistically. Handpicked and sorted and then added to open fermenters before undergoing plunging. Consigned to stainless steel after fermentation this wine was bottled shortly after with little additions and was neither fined nor filtered.

Vintage 2023: A cooler and wetter spring slowed the start of vintage in 2023. Coolness was a signature of the year putting some pressure on many vineyards and yields. The individual site for Wild Folk wines here in the Yarra valley needed to take precautions and act decisively during the growing period to ensure disease pressure was well-managed and berries could achieve full flavour and phenolic ripeness. The resultant wines from these very best sites are bright and flavour-filled & will drink superbly in their youth.

Tasting Note: A fresh drink now natural Pinot Noir that is all about the purity of fruit. Elegant and seductively smooth on the nose and palate with varietal cherry and savoury notes followed by gentle acidity on the finish. Perfect drink now style that would pair well with a truffled risotto.