

L U M I N A N T

YARRA VALLEY



PINOT NOIR 2024

This Yarra Valley Pinot Noir displays a sophisticated mix of cherry compote and wild strawberries as well as savoury earthy notes. Plush tannins are beautifully interwoven to support a generous core of fruit.

Luminant, born in the Yarra Valley, basks in the glow of long summer evenings, unveiling wines that capture the essence of this distinguished wine region

100% Yarra Valley

3 separate small batches 50% handpicked 50% machine picked were cold soaked for up to 3 days prior to 100% whole berry fermentation in open pot vessels.

Hand plunging and some pigeage was utilised during ferment for controlled flavour and tannin extraction.

Ferments generally inoculated with a Burgundian selection of yeast strain, however, some batches were allowed to begin ferment naturally, enhancing texture and flavour complexity.

7-months barrel maturation in French oak (25% puncheon and 75% barriques) prior to bottling in
September 2024
13.5% Alc/Vol