



MANDALA
— FINE WINES OF AUSTRALIA —

2024 Mandala Yarra Valley Pinot Noir



Tasting notes | Beautifully bright dark crimson in the glass this wine shows savoury sour cherry and rose petal aromas with highlights of red delicious apples and a smattering of cedary earthy spice. The palate delivers layers of flavour with a pure core of primary fruits. Dark cherries, red berries and hints of forest fruits are supported by fine chalky tannins and crunchy acidity providing the wine with persistence, balance and texture.

Grapes | 100% hand-harvested Pinot Noir grapes (Clones MV6, 115 and 114) from our Yarra Junction Vineyard.

Winemaking | Eight separate, small batches were cold-soaked for up to three days prior to 100% whole-berry fermentation in open pot vessels. Hand plunging and pigeage were utilised during fermentation for controlled flavour and tannin extraction. Predominantly ferments were inoculated with a Burgundian selection of yeast strain, however, some batches were allowed to ferment naturally. The wine was matured for nine months in 20% new French oak barrels prior to bottling in December.

12.8% Alc/Vol.

Ageing | Eight to twelve years

Eating | Lamb Shanks or Creamy Mushroom Risotto

