

Pinot Noir Nouveau 2025

Harvest Composition

Brix 22.70 - 23.70
pH 3.04 - 3.20
Titratable Acidity 6.90 - 8.50 g/L

Wine Composition

Residual Sugar 0.30 g/L
Titratable Acidity 6.10 g/L
Alcohol 13.00%

Vine Age
24 years (planted 2001)

Clone
Pinot Noir - 667, 5, 6, 777, 115

Organics & Sustainability

Amisfield's single-estate vineyard became certified organic in 2021, ensuring our commitment to sustainability and respect for the land. With organic practices, we nurture healthy soils, protect biodiversity, and allow our unique terroir to shine in every vintage.

Growing Season

The 2025 vintage began with a typically foggy winter, many days spent pruning under the inversion layer. Spring brought sunshine, and with soils slowly warming, budburst arrived late September. A severe frost in early November hit the region hard—some vines struggled, though Pinot Noir was largely unscathed. December was unsettled with warm spells and timely rain, while January and February turned very dry. Despite the potential for an early harvest, Growing Degree Days (GDDs) tracked close to average, and low disease pressure kept fruit healthy. Harvest began March 10th in ideal dry conditions. Yields were down, but fruit quality was superb—an excellent finish to a season where Mother Nature threw everything at us.

Vineyard

Grown in what we affectionately call the "Gravel Pit", fruit for this wine comes from some of the stoniest soils on the property at the front of block 5.

This unique parcel of land has intrigued us for many years with its fruit intensity and mineral core. We have found a place for it in our Pinot Noir Nouveau.

Winemaking

Hand harvested fruit was fermented in small open top fermenters showcasing a combination of carbonic maceration techniques, whole bunch fermentation and whole berry fruit. Pressed early with the wine at its most vibrant and aged in only neutral barriques for 3 months to harmonise. Overall wholebunch percentage 60%. Bottled unfiltered and unfiltered in August to capture the wine in its intended style.

Tasting Note

This wine has an intense, electric colour. The aroma is a beautiful mix of sweet smoke with bright notes of raspberry and blueberry. On the palate, you'll find a lively pop of fruit that's characteristic of this style. A clean, gravelly minerality grounds the wine, highlighting its juicy freshness. It's a truly distinct Nouveau-style Pinot Noir from our estate.



TASTING
NOTES

