

MARNONG

ESTATE



2023

PINOT NOIR

Our Estate Range aims to showcase the regional typicity of SUNBURY, offering wines that are FRESH, fragrant, accessible, and intriguing, with a MEDIUM WEIGHT.

WINEMAKER'S NOTES

Handpicked fruit was partially destemmed (10% retained as whole bunches) for fermentation in large open fermenters. Cold Soaked for 3 days prior to warm fermentation with 12 days total on skins. Gently pressed to tank to complete Malolactic fermentation and then racked to a combination of new and used French oak casks (15% new). Matured on fine lees in cask for 9 months prior to blending, gentle fining and filtration prior to bottling.

TASTING NOTES

A light bodied pure Pinot Noir with alpine herbs and wild strawberry aromas leading into a palate of raspberry and silky tannin.

COUNTRY

Australia

VINEYARD REGION

Sunbury, Victoria

GRAPE VARIETY

Pinot Noir (65% 667, 25% MV6, 10% Abel)

WINE ANALYSIS

Alc: 12.8%, Titratable Acidity: 6.3 g/L, pH 3.44

PEAK DRINKING

2024-2026

VITICULTURALIST

Carl Duncan

WINEMAKER

Mark O'Callaghan

Every bottle of MARNONG ESTATE tells a story of the Sunbury region – blending the best of TRADITIONAL and MODERN winemaking.

