

‘Mollyduker’

Pinot Noir 2024

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| Region | Pemberton, Western Australia |
| Grower | Dave and Tyler Radomiljac |
| Vineyard | Bellarmino, Pemberton |
| Alcohol | 14.3% |
| Cellar | 2029 |
| Classifications | Vegan |



Winemaking: Handpicked and, fermented with 30% whole bunches to add complexity. Cold-soaked to extract colour, then gently foot-trodden and pumped over for 15 days before being pressed into seasoned puncheons. A brief 8-month maturation followed, before the wine was filtered and bottled. With minimal oak influence and careful handling during fermentation, this wine is both delicate and flavourful, showcasing elegance and bright, expressive fruit.

Tasting Note: A light cherry red in colour, this wine offers vibrant aromas of cherry, wild strawberry, with hints of earthy mushroom and forest floor. The palate is light and delicate, with balanced acidity and silky tannins, leading to a lovely savoury finish. Enjoy at room temperature or lightly chilled in warmer months. Drink now through to 2029.

“Mollyduker” was a childhood nickname of mine, using an old slang term referring to my left-handedness.

