



Adelaide Hills

PINOT NOIR

Clonal Selection: MV6



2025

BACKGROUND – At Simon Tolley Wines we are firm believers that great wine is made in the vineyard. To this end, no stone is unturned to grow the best quality fruit we can on our family vineyard at Woodside in the Adelaide Hills. To grow the best fruit, you need to select not only the right site but also the right clone to deliver the results that you want to achieve in the finished wine. For Pinot Noir, we have chosen the MV6 clone which is famous for the deep strawberry and raspberry characters with hints of baking spices, such as cinnamon and nutmeg. Supported by the 777 clone, which delivers on structure and complexity.

HARVEST – A warm growing season with perfect yielding vines, providing great conditions to select a near perfect parcel of Pinot Noir fruit from our Cellar Door vineyard at Woodside within the Adelaide Hills on the 19th and the 26th of February 2025. The cellar door site is 500M elevated and has a Southerly aspect, perfect for ripening high quality fruit.

WINEMAKING – Well attended vines were harvested in the cool of the morning for optimum fruit preservation. Around 30% of the grapes were hand-picked for a whole bunch fermentation, so extract more tannins, earthiness and spice. The finished wine has aged on 30% new French oak for 9 months before bottling.

CHARACTER – A bright crimson red colour with an expressive bouquet of red fruits, such as sun-kissed strawberries and a rich raspberry swirl. A lingering note of vanilla suggests nougat and baking spice, finished with a pretty, blue violet finish.

RELEASE DATE – 13-11-2024

ALCOHOL – 13% alc/vol

SCREW CAP – Ensuring freshness and longevity.

Simon Tolley; Viticulturist