

# Small Wonder

## 2024 AUBURN PINOT NOIR



**Variety** Pinot Noir

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**Clone** 114/115, Pommard, G8V3

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**Vine Age** +25

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**Location** 41.20° South, Altitude 45m – 93m  
16.9km from the ocean

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**Wine Analysis** Alc 13.5% pH 3.59 TA 5.55g/L

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**Oak** 10% new French oak for 10 months

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**Certification** ACO Certified Organic Vineyard

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### Winemaking

The 2024 Auburn Pinot is a powerful, dark-fruited expression of Pinot Noir from our Tamar Valley vineyard. Warm, dry conditions brought an early start to the 2024 harvest, with the grapes showing attractive depth and concentration of flavour. The grapes were harvested by hand and sorted into small open-top fermenters, with the inclusion of 20% whole bunch to add structure and aromatic complexity in the finished wines.

The wine was handled gently through fermentation and after two weeks on skins, the free-run portion was gravity-drained from tank and barrelled down to a mix of new and used French oak. The wine underwent malolactic fermentation, followed by 10 months' maturation in barrel. From here, the most expressive parcels were selected for this flagship blend.

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Tamar Valley  
Tasmania

 @small\_wonder\_wines

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