

# THE WINES OF KEVIN GRANT



## Pinot noir 2024

**Alcohol** = 13.55 vol %      **Res Sugar** = 2.70 g/l      **Total Acidity** = 5.3 g/l      **pH** = 3.46

**Barrel Ageing** = 11 months in 225L French oak barrels      **Wood Age** = New 10%

**Cases:** 620 x 12      **Bottled:** January 2025      **Release Date:** December 2025

### Winemaker's Notes

A wet start to the season, followed by dry ripening conditions, meant early-ripening cultivars were picked slightly earlier than usual. The cool conditions leading up to harvest were ideal and moderate weather during picking delayed the main Pinot Noir harvest to end-February.—still one week earlier than average. Grapes were hand-picked, sorted, and for the first time, we introduced a **20% whole-bunch component** to the ferment and 80% destemmed fruit. A 10-day cold soak preceded a spontaneous ferment in open tanks, peaking at 28°C, with 22 days' total cuvaion and gentle cap management. The wine was then pressed and transferred to French oak barrels (10% new) for 100% malolactic fermentation and 11 months' maturation before bottling.

### Wine Style

The wine shows a luminous, translucent hue that catches and reflects the light with ease. Its aromatic profile is immediately seductive, offering lifted red cherries, pomegranate and subtle woodland tones, gently framed by spice and refined oak. The palate is poised and sensual, combining mid-palate depth with hallmark Ataraxia clarity and finesse. Silky, shapely tannins guide a finish of precision and quiet persistence. This is a Pinot Noir that invites contemplation—engaging the palate with both its elegance and its quietly resonant complexity.

**TIM ATKIN (MW): 93 POINTS**