

Wurundjeri Country

Pinot Noir 2023

Munda (land, terroir)

The Yarra Valley is a place of convergence. Deep-red volcanic soils, formed by lava flows up to 23 million years ago, dominate the southern reaches. These soils are layered with granitic and sedimentary influences, including Silurian sandstone and clay-loam duplex soils from the valley’s northern slopes. The landscape carries echoes of ancient eruptions and river-carved floodplains — its character embedded in bends, ridges, and gravelled contours. These undulating hills offer well-drained soils and cool-climate, elevated conditions ideal ripening for Pinot Noir and preserving acidity and aromatic purity. Wines from this region show a finely tuned balance of brightness, structure, and earthy restraint. This is Wurundjeri munda — layered, living, and ancient.



Vintage

The vintage was cool, long, and delicately balanced. A wet and mild spring delayed budburst and early growth, resulting in naturally lower yields but exceptional flavour concentration. The region experienced ideal harvest conditions with mild days and cool nights, extending the ripening window for Pinot Noir. Winemakers reported excellent colour, fine tannin development, and expressive aromatics.

Tasting Notes

At first approach, red cherry and berry fruits combine with earthy spice - cardamom and white pepper - with hints of rose and leafiness presenting an appealing and varietal aromatic wine. On the palate, bright red and dark cherry fruit flavours combine with leafy and earthy forest flavours. A fresh and vibrant medium weight palate with good acidity and fine and long, elegant tannins.

Harvest

A number of separate pickings over mid-March allowed for site specific harvesting, in the cool of early morning.

	Traditional open fermenters; wild yeast fermentation. Gentle pump overs twice a day ensured soft tannin extraction, followed by slow, soft pressing
FERMENTATION	
	Matured in French Oak barrels- with 20% new barriques, for 10 months
TREATMENT	
	Vibrant and elegant in youth; will age and develop for seven to ten years
CELLARING	
SERVING	13-16 C (cellar temperature)
ALCOHOL	13%
CLOSURE	Stelven (screwcap)

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Munda Wines isn't about playing safe. It's about playing *true*. We craft expressive, benchmark wines that capture the singular munda of each region. More than just terroir, munda speaks to the deeply rooted character of place — its soil, its contours, its ancient geology. The wind that threads through a particular gully. The warmth held in granite at dusk. The invisible imprint of time.

By acknowledging and elevating Traditional Countries through wine, we hope to offer something both accessible and meaningful: a conversation that begins in the glass, but reaches far beyond it.