


Bay OF Fires
W I N E S
T A S M A N I A



Bay of Fires Pinot Noir 2024

Background

The Bay of Fires wines were born of a desire to showcase the best possible cool climate varietal wines Tasmania can offer, combining fruit intensity, refinement and persistence of flavour. The 2024 Pinot Noir represents the continued evolution of this wine as we explore and develop vineyard resources. Our philosophy is to nurture elegance and develop ripe flavour profiles.

Tasting Notes

Bright, vibrant red in colour, with a bouquet lifted by red berry fruits and juicy cherry meld with darker notes of olive, star, cherry cola and star anise. The palate features fine knit tannin, and a juicy core of dark cherry and black fruits melding with savouring elements of olive, black tea and cedar. The wine has great length and a fine acidity with the signature peacock tail.

Winemaker's Notes

The 2024 Vintage could be described as near perfect for Tasmania, with the exception of some isolated frost events. The season was characterised by good winter and spring rainfalls, leading into warm clear days and cool nights throughout the growing season.

Here at Bay of Fires Winery our philosophy on Pinot Noir is to preserve to bottle the essential characteristics of the vineyard fruit and create the highest quality blend from sub-regional Tasmania. Gentle handling of the fruit and wine help to achieve this, while restrained winemaking assists in developing the complexity of the final blend. Several of the vineyards we source Pinot Noir from were planted for us at carefully selected sites. These are now developing in maturity, which translates to better balance and depth of flavour in our wines.

The 2024 Bay of Fires Pinot Noir exemplifies this development showing richness and elegance that is so desirable from cool climate Tasmania.



Vintage	2024
Growing Areas	Tasmania (Coal River Valley, Derwent Valley)
Grape Variety	Pinot Noir
Winemaker	Stewart Byrne
Alcohol	13.3%
Cellaring	10+ years