

# OSSA 'White Label' Pinot Noir 2024

## Winemaking

From selected vineyards across Tasmania, expertly blended to showcase their exceptional character.

Each parcel of Pinot Noir was fermented separately with small inclusions of whole berry and whole cluster. Matured for 11 months in 500L French oak puncheons with minimal intervention prior to bottling.

100% Pinot Noir  
G.I: Tasmania  
Production: 500 dozen  
Harvest: 14 March - 26 April  
Alc: 13.5%  
pH: 3.6  
TA: 5.9 g/L  
R.S: < 1 g/L

## Vintage 2024

Well timed early summer rainfall followed by a dry late summer created a near ideal growing season. Harvest started slightly earlier and was more condensed than in previous years. Importantly, picking decisions were not dictated by weather pressure, allowing fruit to be harvested at optimal ripeness.

Higher yields than in previous years provided scope for experimentation in the winery and supported the release of our new 'White Label' wines.

In the eyes of winemaker Liam McElhinney, the resulting wines are among the strongest OSSA wines to date.

## Tasting Note

The nose delivers notes of ripe cherries supported by subtle earth and alpine herbs. The palate is structured and focused - red fruit meets savoury spice and a touch of game, framed by firm, chalky tannins and a mineral backbone.

### 93 Points

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The Real Review  
November 2025

Bright cherry red and lively in appearance. Exotic aromas of wild strawberry, cherry, Asian spice, clove, briar and a touch of bunchy funkiness. Textured, mouth-filling and with lovely drive and purity of red and blue fruits, spice and a brambly earthiness. The tannins are shapely and the length is impressive. Aaron Brasher.

