

TUTTO

MANON

Adelaide Hills, South Australia



Manon Farm occupies a beautiful part of the Forest Range, on a ridge some six hundred metres above sea level, with views all the way down to the Indian Ocean at the Gulf of Saint Vincent.

The elevation and cool breezes from the gulf make for a long, slow ripening period, a real blessing in this country. The soils are a complex mix of red clay, quartz and schist, which gives the wines their compact nature, along with a distinctive mineral character.

Tim Webber and Monique Milton moved here in 2016. Monique comes from a pioneering family of farmers back in New Zealand, whose vineyards were the first in the country to be recognised as biodynamic, whilst Tim is a gifted chef who has cooked at some of the world's most interesting restaurants.

Tim and Mon are deeply passionate about the land and for them, this extends well beyond the growing of grapes. Only four and a half of the farm's ten hectares are planted with vineyards, the rest is left to orchards, vegetable gardens, livestock and native forest, which is home to plenty of kangaroos. They employ many biodynamic principles, tailoring this application to the needs of the farm, working, without irrigation and with a real focus on diversity that allows nature to find its balance. They do not use chemicals in the vineyards and instead focus on infusions of seaweed, herbs and minerals to let the plants thrive.

Their work in the cellar is driven by patience, sensitivity and a maturity beyond their years. Winemaking is fluent and dynamic, allowing the two to make thoughtful, original wines based upon what nature has offered them that year. Nothing is ever added and importantly, nothing is released until it is deemed ready, allowing their pure, vibrant wines to garner layers of character and poise.

These are amongst the most talented young growers we have come across and it is a real pleasure to share their work.

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PINO
2018

Pinot Noir from a beautiful east-facing parcel right by the cellar, which bathes in the morning sun but benefits from plenty of shade in the afternoon. This is a blend of whole bunches and destemmed grapes, macerated gently for a fortnight before being pressed off to old casks for a year of rest. This is a light, lively take on the grape, with fresh, sappy fruit and a beautiful line of acidity at its core.