

DALRYMPLE

PIPERS RIVER *Tasmania*



COTTAGE BLOCK PINOT NOIR 2014

DARK SPICED FRUITS • RHUBARB • FRESH BEETROOT

THE SEASON STARTED WITH A COOL SPRING WHICH CONTINUED INTO THE NEW YEAR. MID JANUARY HERALDED THE START OF SIX WEEKS OF ABOVE AVERAGE TEMPERATURES, TURNING AROUND THE VINTAGE AND PUTTING RIPENING BACK ON A 'NORMAL' PATH. MARCH AND APRIL SAW COOLER AIRFLOW DOMINATE THE NORTH EAST OF TASMANIA, FAVOURABLY SLOWING RIPENING AS THE VINES REACHED THE END OF THEIR MATURITY AND LOCKING IN THE AROMATICS WITH COOLER NIGHTS.

THE FRUIT WAS SOURCED FROM OUR COTTAGE BLOCK – AN AREA WELL SHELTERED FROM THE COOL NORTH WESTERLY WINDS, AND THEREFORE A SLIGHTLY WARMER MICROCLIMATE THAN OTHER BLOCKS WITHIN THE VINEYARD. INTENSIVE VITICULTURAL PRACTICES INCLUDED HAND PRUNING, SELECTIVE SHOOT AND LEAF REMOVAL AND THE REMOVAL, OF SLOW RIPENING AND SECOND SET BUNCHES.

ABOUT 70% OF THE FRUIT WAS DESTEMMED BEFORE FERMENTATION, WHICH TOOK PLACE OVER FOUR DAYS, WITH GENTLE MACERATION THROUGH HAND PLUNGING. THE WINE WAS RACKED TO A MIX OF FRENCH BARRIQUES WITH 30% NEW FOR TEN MONTHS, THROUGH WHICH MALOLACTIC FERMENTATION (MLF) OCCURRED. EACH BARREL WAS TASTED AND BLENDED, FILTERED AND BOTTLED, PRIOR TO MATURING SLOWLY FOR A FURTHER SIXTEEN MONTHS BEFORE RELEASE.

2014 HAS ALL THE HALLMARK CHARACTERISTICS OF COTTAGE BLOCK, ALBEIT EMPHASISED DUE TO THE WARMER AUTUMN AND SMALLER CROP. ONCE OPENED AND LEFT FOR 4-6 HOURS, THE COMPLEX AROMAS OF DARK SPICED FRUITS WITH HINTS OF RHUBARB AND GRATED FRESH BEETROOT APPEAR. THE PALATE IS RICH WITH A FIRM TANNIN FRAMEWORK AND THE HALLMARK FINE ACIDITY PROVIDES FRESHNESS AND LIFT TO THE FINISH AND LENGTH.

THE NATURAL EARTHINESS AND SAVOURY NOTES WILL INCREASE WITH CAREFUL CELLARING, WITH A POTENTIAL FOR 8+ YEARS.

FOOD MATCH : ASIAN DUCK SALAD OR BRAISED LAMB SHANKS WITH OLIVES, LEMON AND NEW POTATOES.

VITAL STATISTICS

HARVEST: 17TH - 30TH APRIL 2014

TOTAL ACIDITY (G/L): 5.7

PH (UNITS): 3.38

TOTAL SO₂ (MG/L): 82

VEGAN FRIENDLY

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