

DALRYMPLE

PIPERS RIVER *Tasmania*

SINGLE SITE COAL RIVER VALLEY PINOT NOIR 2012

BLACK CHERRIES • DORIS PLUM SKIN • DARK SPICE • SILKY TANNINS

ONE OF THE MOST INFLUENTIAL CHARACTERISTICS OF THE COAL RIVER VALLEY, AND IN PARTICULAR THE SITE SELECTED FOR THIS WINE, IS THE LOW RAINFALL AND DRYING WINDS. AS A RESULT WE ESTABLISHED THE VINEYARD ON SOILS EXHIBITING GOOD MOISTURE HOLDING PROPERTIES AND SURROUNDED BY TREES TO HELP PROTECT THE VINES AGAINST STRONG WINDS. THE LOW RAINFALL ALSO MEANS MORE SUNSHINE, WHICH EXHIBITS ITS INFLUENCE ON THE WINES BY PROVIDING THEM WITH A NATURALLY DEEPER COLOUR.

THE 2012 GROWING AND HARVEST PERIOD WERE TYPICAL FOR THE REGION – GOOD WINTER RAINS FILLED THE SOILS RESULTING IN EVEN BUDBURST. FLOWERING WAS BALANCED AND RESULTED IN MODERATE SIZED BUNCHES WITH EVEN BERRY SIZE.

THE FRUIT FOR THIS WINE WAS SELECTED FROM A SMALL BLOCK OF MATURE 18-YEAR-OLD VINES, LOCATED CLOSE TO CAMBRIDGE. THE VINEYARD IS NATURALLY LOW VIGOUR AND PRODUCES WINES OF VERY HIGH QUALITY. VITICULTURAL TECHNIQUES INCLUDED SHOOT AND BUNCH REMOVAL WHERE NEEDED TO HELP VINE BALANCE AS WELL AS SOME LEAF REMOVAL TO AID NATURAL AIR MOVEMENT.

HAND-HARVESTING ENSURED EACH CLONE WAS KEPT SEPARATE AS THE FRUIT WAS INSPECTED AND ASSESSED. TWENTY PER CENT OF FRUIT WAS SELECTED TO KEEP AS WHOLE BUNCHES AND THE REMAINING WAS DE-STEMMED AND PLACED IN THREE SMALL OPEN TOP FERMENTERS WITH ONLY ONE CONTAINING WHOLE BUNCHES. FERMENTATION BEGAN THREE DAYS LATER AND FINISHED AFTER FOUR DAYS WITH DAILY HAND PLUNGING. AFTER SETTLING OVERNIGHT, EACH FERMENTER WAS DRAINED AND PRESSED SEPARATELY BEFORE THE WINE WAS FILLED INTO A SELECTION OF FRENCH OAK BARRIQUES (30 PER CENT NEW) FOR 10 MONTHS.

THIS WINE IS DARK RUBY GARNET WITH A PURPLE HUE. AROMAS ARE DEFINITIVE OF THE COAL RIVER VALLEY WITH BLACK CHERRIES AND DORIS PLUM SKIN. VERY BRIGHT, LIFTED AND CLEAR WITH A HINT OF DARK SPICES FROM THE HIGH QUALITY FRENCH OAK. THE PALATE CONTINUES WITH THESE FRUIT CHARACTERS, FRAMED BY THE COAL RIVER VALLEY SILKY TANNINS. NATURAL ACIDITY GIVES A LIVELINESS TO THE DARK FRUITS AND REFRESHES THE LONG LINGERING FINISH. ENJOY NOW, ALTERNATIVELY THOSE WITH PATIENCE WILL SEE AN INCREASE IN SAVOURY COMPLEXITY AND FOREST FLOOR NOTES WITH SIX TO NINE YEARS OF CELLARING.

FOOD MATCH : KANGAROO FILLET WITH WARM BEETROOT SALAD

VITAL STATISTICS

HARVEST: 4TH - 12TH APRIL 2012

TOTAL ACIDITY (G/L): 6.4

PH (UNITS): 3.67

TOTAL SO₂ (MG/L): 90



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