

**DALRYMPLE**

PIPERS RIVER *Tasmania*

## SINGLE SITE COAL RIVER VALLEY PINOT NOIR 2013

SOUR CHERRIES • ASIAN SPICE • BLOOD PLUM • ROSE PETALS

TWO OF THE MOST INFLUENTIAL CHARACTERISTICS OF THE COAL RIVER VALLEY, AND IN PARTICULAR THE SITE SELECTED FOR THIS WINE, ARE THE LOW RAINFALL AND DRYING WINDS. AS A RESULT WE ESTABLISHED THE VINEYARD ON SOILS EXHIBITING GOOD MOISTURE RETENTION, 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 2013 GROWING AND HARVEST PERIOD WERE TYPICAL FOR THE REGION, WITH GOOD WINTER RAINS FILLING THE SOIL ALLOWING THE VINES TO START WITH SOME VIGOUR. THE COOL SPRING RESULTED IN A MODEST FLOWERING AND BUD SET PERIOD PRIOR TO CHRISTMAS, MAINTAINING VINE GROWTH AT A MODERATE RATE.

THE FRUIT FOR THIS WINE WAS SELECTED FROM A VINEYARD JUST EAST OF RICHMOND IN THE COAL RIVER VALLEY. THE SMALL VINEYARD, PLANTED TO CLONE 114 ON ITS OWN ROOTSTOCK IN LIGHT SANDY LOAM SOILS, HAS NATURALLY LOW VIGOUR AND PRODUCES WINES OF VERY HIGH QUALITY. VITICULTURAL TECHNIQUES INCLUDED SHOOT AND BUNCH REMOVAL WHERE NEEDED.

THE FRUIT WAS HAND-HARVESTED INTO SMALL PICKING BINS AND DELIVERED TO THE DALRYMPLE WINERY. TWENTY PER CENT WAS SELECTED TO KEEP AS WHOLE BUNCHES AND THE REMAINING FRUIT WAS DE-STEMMED AND PLACED IN THREE SMALL OPEN TOP FERMENTERS. FERMENTATION BEGAN THREE DAYS LATER AND FINISHED AFTER SIX DAYS WITH DAILY HAND PLUNGING. EACH FERMENTER WAS DRAINED AND PRESSED SEPARATELY BEFORE BEING FILLED INTO A SELECTION OF FRENCH OAK BARRIQUES (30 PER CENT NEW) FOR 10 MONTHS.

AN IMMEDIATE WAVE OF ASIAN SPICES WITH SOME CINNAMON AND CLOVES LIFT FROM THE GLASS, SUPPORTED BY SOUR CHERRIES, BLOOD PLUM FLESH AND ROSE PETALS. HINTS OF SOME SAVOURY NOTES DEVELOP OVER 3 - 4 HOURS OF OPENING WITH RIPER FRUIT FLAVOURS. THE RICHNESS OF THE PALATE ENDS WITH A LONG SILKY TANNIN FINISH; WITH LIFT AND FRESHNESS FROM A FINE ACID LINE, THAT WILL ALLOW COMPLEXITY TO BUILD OVER THE NEXT 8-12 YEARS IF WELL CELLARED.

FOOD MATCH : KANGAROO FILLET WITH A WARM BEETROOT SALAD

### VITAL STATISTICS

HARVEST: 4TH - 10TH APRIL 2013

TOTAL ACIDITY (G/L): 5.3

PH (UNITS): 3.67

TOTAL SO<sub>2</sub> (MG/L): 78

VEGAN FRIENDLY

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