



DALRYMPLE

COTTAGE BLOCK

PINOT NOIR 2011

PINOT NOIR IS THE BÊTE NOIRE OF WINEMAKING; FRUSTRATINGLY FICKLE TO GROW AND CHALLENGING TO CRAFT BUT UTTERLY DELICIOUS AT ITS BEST.

THIS WINE IS REFLECTIVE OF OUR ESTATE AND IS VIGNERON PETER CALDWELL'S CHOICE BLOCK FROM EACH SEASON.



WINEMAKER'S COMMENTS

In the exceptional 2011 vintage the Cottage Block, sourced from block D at Dalrymple Estate, was declared best of vineyard and the fruit was allocated to this single estate wine.

Close attention to detail during the season was essential to monitoring vine canopy and fruit growth. To also assist in lowering the potential for disease, shoot thinning and the resultant opening of the fruit zones was carried out. The grapes were hand picked with 20 percent whole bunch fermented in two small fermenters. Lower than normal maceration techniques were used to help preserve balance. The wine is aged in 40 percent new French oak barriques that were selected from five different cooperages to provide additional lift and subtle complexity to the fruit expression.

A vibrant ruby blood rose colour with a lifted perfume of red florals and summer red fruits of raspberry and red currant. Spice and some vanillin oak provide further complexity. On the palate, the classic freshness of red fruits and cinnamon spice born from the Dalrymple site are balanced with a clean acidity that provides structure and length. A clean finish with a persistence of red cherry and spice indicates potential to reward cellaring to 2016.

Match with lighter style red meats, such as spring lamb and farm duck, as well as fresh lightly spiced Asian dishes. With bottle age, meat dishes with a reduction sauce and washed rind cheese will also be worth a try.

VINTAGE CONDITIONS

The 2011 vintage proved quite challenging. The main influence was a much cooler than normal season, which then required vineyard management to be even more vigilant in monitoring canopy balance and vine health.

The cool flowering period resulted in lower than average yields (4 T/ha). However, the positive result of this has been wines with greater fruit length and concentration. Harvest, although late, produced fruit with finesse, balance and typical site characteristics.

VINTAGE INFORMATION

VINTAGE	2011
REGION	TASMANIA PIPERS RIVER
WINEMAKER	PETER CALDWELL
HARVESTED	20TH & 26TH APRIL 2011
TREATMENT	8 MONTHS IN 40% NEW FRENCH OAK BARRIQUES WITH BALANCE IN OLDER FRENCH OAK BARRIQUES
ALC/VOL	13%
TOTAL ACID	6 G/L
PH	3.51