

**DALRYMPLE**

PIPERS RIVER *Tasmania*



## COTTAGE BLOCK PINOT NOIR 2012

RASPBERRIES • RED CHERRIES • WHITE PEPPER • PERSISTENCE

A COOL SPRING THAT EXTENDED INTO EARLY SUMMER RESULTED IN INITIAL SLOW FRUIT GROWTH. HOWEVER, THE SUMMER TURNED QUITE WARM AND DRY, GIVING VINES A CHANCE TO CATCH UP. LONG DRY SPELLS WERE PUNCTUATED BY GOOD RAINFALL, WHICH LEAD TO AN AVERAGE YIELD OF SMALL BUNCHES WITH CONCENTRATED FLAVOURS AND EXCELLENT ACIDITY.

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. HIGHLY INVOLVED VITICULTURAL PRACTICES INCLUDED HAND PRUNING, SELECTIVE SHOOT AND LEAF REMOVAL AND REMOVAL OF SLOW RIPENING AND SECOND SET BUNCHES. DUE TO THE BLOCK'S STEEP SLOPE, PICKING OCCURRED OVER FOUR DAYS. PARCELS WERE THEN KEPT SEPARATE WHILE THEY WERE DE-STEMMED AND PLACED IN SMALL OPEN FERMENTERS. AFTER NATURAL FERMENTATION EACH GROUP WAS DRAINED AND PRESSED SEPARATELY AND THE WINE WAS THEN MATURED IN FRENCH OAK BARRIQUES (30 PER CENT NEW, 70 PER CENT RECYCLED).

AROMAS OF RED CHERRIES, STRAWBERRIES AND RASPBERRIES ARE ENTWINED WITH THOSE OF WHITE PEPPER AND CLOVES – THE COMBINATION OF WHICH SHOWCASE THE IDENTITY OF COTTAGE BLOCK. THESE VIBRANT FRUITS ARE IMMEDIATELY APPRECIATED ON THE PALATE BEFORE A BALANCE OF FRUIT AND OAK TANNIN PROVIDE STRUCTURE. THE SITE'S NATURAL BRIGHT ACIDITY IS APPARENT AND GIVES THE WINE LIFT AND FOCUS TO A LONG FINISH.

THIS WINE HAS GREAT DENSITY AND FINESSE THAT CAN BE ENJOYED NOW. ALTERNATIVELY, THOSE WITH THE PATIENCE TO CELLAR WILL BE REWARDED OVER THE NEXT DECADE.

FOOD MATCH : CITRUS INFUSED CONFIT DUCK WITH RUSSET ROAST POTATOES

### VITAL STATISTICS

HARVEST: 13TH - 18TH APRIL 2012

TOTAL ACIDITY (G/L): 5.6

PH (UNITS): 3.59

TOTAL SO<sub>2</sub> (MG/L): 94

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