

DALRYMPLE
PIPERS RIVER *Tasmania*



COTTAGE BLOCK PINOT NOIR 2013

FIVE SPICE • WILD SUMMER FRUITS • CEDARWOOD

THE GROWING SEASON WAS DRY AND WARM, WITH WINTER RAINFALL ENRICHING THE SOIL AND ALLOWING FOR A GOOD START TO THE SEASON. EARLY SPRING BUDBURST RESULTED FROM ABOVE AVERAGE TEMPERATURES, WHICH CONTINUED THROUGHOUT THE REMAINDER OF THE SEASON AND HARVEST. SLIGHT RAINFALL IN MARCH HELPED THE VINES TO PRODUCE FRUIT OF EXCELLENT QUALITY.

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 THE REMOVAL OF SLOW RIPENING AND SECOND SET BUNCHES. DUE TO THE BLOCK'S STEEP SLOPE, PICKING OCCURRED OVER TWO DAYS. PARCELS WERE THEN KEPT SEPARATE WHILE 80% WERE DE-STEMMED AND PLACED IN SMALL OPEN FERMENTERS. AFTER NATURAL FERMENTATION, EACH PARCEL WAS DRAINED AND PRESSED SEPARATELY, AND THE WINE WAS THEN MATURED IN FRENCH OAK BARRIQUES (30 PER CENT NEW) FOR NINE MONTHS.

A BILLIOWING CLOUD OF ROSE PETAL, FIVE SPICE AND FRESH RED CHERRIES RISE FROM THE GLASS ON FIRST APPROACH. THESE SUBSIDE AND THE DARKER AND WILD SUMMER FRUITS SUCH AS BOYSENBERRY AND BLACKBERRY BECOME APPARENT, WITH CEDARWOOD AND VANILLIN SWEETNESS BUILDING AFTER 1-2 HOURS OF OPENING. THE PALATE IS DEFINED BY THE HALLMARK SOFT SILKY TANNINS AND LIFTED ACID PROFILE, TYPICAL OF THE COTTAGE BLOCK. RED FRUITS PROVIDE MOST OF THE FLESH IN THE LINGERING PALATE. SPICE DERIVED FROM THE FRUIT AND WHOLE BUNCH FERMENTATION IS LAYERED WITH SPICE EXTRACTED FROM THE FRENCH OAK BARRIQUES DURING MATURATION.

WITH CELLARING, THE WINE WILL BECOME MORE SAVOURY AND EARTHY, WITH HINTS OF DRIED HERBS AND MUSHROOMS BUILDING COMPLEXITY.

FOOD MATCH : CITRUS INFUSED CONFIT DUCK WITH RUSSET ROAST POTATOES

VITAL STATISTICS
HARVEST: 16TH - 18TH APRIL 2013
TOTAL ACIDITY (G/L): 5.9
PH (UNITS): 3.44
TOTAL SO ₂ (MG/L): 68

VEGAN FRIENDLY

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