

**DALRYMPLE**  
PIPERS RIVER *Tasmania*



## COTTAGE BLOCK PINOT NOIR 2015

BLUEBERRIES • RED CHERRIES • SPICE • EARTHY BEETS

2015 VINTAGE WAS CHARACTERISED BY A COOL TO MILD SPRING AND EARLY SUMMER WITH ABOVE AVERAGE RAINFALL IN EACH OF THE REGIONAL AREAS. YIELDS WERE AVERAGE TO ABOVE AVERAGE AND WELL MATCHED FOR RIPENING WITH A HEALTHY CANOPY. CONDITIONS CHANGED JUST PRIOR TO HARVEST IN MARCH, WHERE A MILD TO WARM AIR SYSTEM SETTLED OVER TASMANIA AND FOR 3 WEEKS WE EXPERIENCED ONLY BLUE SKIES AND MILD TEMPERATURES, PERFECT FOR FINISHING OFF THE FINAL STAGES OF RIPENING WHILE ALSO MAINTAINING THE FINE ACID THAT HAD DEVELOPED THROUGH THE COOLER MONTHS.

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. INTENSIVE VITICULTURAL PRACTICES INCLUDED HAND PRUNING, SELECTIVE SHOOT AND LEAF REMOVAL AND THE REMOVAL OF SLOW RIPENING AND SECOND SET BUNCHES.

ABOUT 60% OF THE FRUIT WAS DESTEMMED BEFORE FERMENTATION, WHICH TOOK PLACE OVER FOUR DAYS, WITH GENTLE MACERATION THROUGH HAND PLUNGING. THE WINE WAS RACKED TO A MIX OF FRENCH BARRIQUES WITH 30% NEW FOR TEN MONTHS, THROUGH WHICH MALOLACTIC FERMENTATION (MLF) OCCURRED. EACH BARREL WAS TASTED AND BLENDED, FILTERED AND BOTTLED, PRIOR TO MATURING SLOWLY FOR A FURTHER EIGHTEEN MONTHS BEFORE RELEASE.

INTENSE AROMAS OF BLUEBERRIES, PLUM SKINS, SPICE, EARTHY BEETS AND DEFINING RED CHERRIES. CONCENTRATION OF FLAVOURS FROM THE LOW CROPPING VINTAGE ARE EVIDENT IMMEDIATELY. WITH A SWEET FRUIT ENTRY COMPLEXED BY SPICE FROM FRENCH BARRIQUES AND WHOLE BUNCH COMPONENT THIS FINISHES WITH FINE ACIDITY AND LINGERING DARK FRUITS.

FOOD MATCH : SAUTEED BEEF AND POTATO LATKES WITH OVEN ROASTED BABY CARROTS OR A MUSHROOM, POTATO, TOMATO AND ROAST BEETROOT PIZZA.

### VITAL STATISTICS

HARVEST: 9TH - 23RD APRIL 2015

TOTAL ACIDITY (G/L): 6.2

PH (UNITS): 3.6

TOTAL SO<sub>2</sub> (MG/L): 126

VEGAN FRIENDLY

[DALRYMPLEVINEYARDS.COM.AU](http://DALRYMPLEVINEYARDS.COM.AU)