

DALRYMPLE
PIPERS RIVER *Tasmania*

COTTAGE BLOCK PINOT NOIR 2017

BLACK CHERRY • ASIAN SPICE • DUTCH LICORICE



A COOL, WET SPRING FOLLOWED A WINTER OF ABOVE AVERAGE RAINFALL. MONTHLY TEMPERATURES WERE BELOW AVERAGE UP TO DECEMBER, RESULTING IN LATE FLOWERING FOR ALL VARIETIES AND REDUCING YIELDS ON PINOT NOIR. DECEMBER SAW A RETURN TO WARMER TEMPERATURES WHICH CONTINUED UNTIL THE THIRD WEEK OF FEBRUARY, WHEN A RISE IN DAILY TEMPERATURES CONTINUED THROUGH TO MID MAY. THESE CONDITIONS, COMBINED WITH COOL NIGHTS AND LOW RAINFALL, RESULTED IN GREAT QUALITY PINOT NOIR.

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, INCLUDING HAND PRUNING, SELECTIVE SHOOT AND LEAF REMOVAL AND THE REMOVAL OF SLOW RIPENING AND SECOND SET BUNCHES, ENSURED EXCELLENT QUALITY FRUIT.

ABOUT 70% OF THE FRUIT WAS DESTEMMED BEFORE FERMENTATION, WITH GENTLE MACERATION THROUGH HAND PLUNGING. THE WINE WAS RACKED TO A MIX OF FRENCH BARRIQUES, 40% NEW, FOR TEN MONTHS, THROUGH WHICH MALOLACTIC FERMENTATION OCCURRED. EACH BARREL WAS TASTED AND BLENDED, FILTERED AND BOTTLED, PRIOR TO MATURING FOR A FURTHER 15 MONTHS BEFORE RELEASE.

THE DEEP HUES ARE CHARACTERISTIC OF THE SEASON. AROMAS OF BLACK CHERRY, ASIAN SPICE AND PEAT FROM THE WHOLE BUNCH COMPONENT, WITH SOME SAVOURY OLIVE AND DUTCH LICORICE ADDING TO THE COMPLEXITY. THE PALATE HAS BRILLIANT BALANCE OF TANNIN AND ACIDITY, WITH FLESHY BLACK FRUIT ON THE FRONT PALATE AND A LONG, FRESH FINISH. HINTS OF SPICE COMPLEXITY AND FINE FRENCH OAK PROVIDE A HINT OF WHAT MAY UNFOLD AS THE WINE FURTHER DEVELOPS IN THE GLASS OVER SEVERAL HOURS OR FROM CELLARING.

FOOD MATCH : SLOW COOKED DUCK WITH GREEN OLIVES, HERBES DE PROVENCE AND SPICED COUSCOUS OR SHIITAKE AND BLACK OLIVE SCALLOPINE WITH ARTICHOKE AND CAPERS.

VITAL STATISTICS

HARVEST: 8TH - 12TH APRIL 2017

TOTAL ACIDITY (G/L): 6.4

PH (UNITS): 3.35

TOTAL SO₂ (MG/L): 61



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