

COTTAGE BLOCK PINOT NOIR 2018

Since the first black cluster vines were available for purchase from Tasmania in 1827, Tasmania has been recognised as a producer of quality Pinot Noir. It was the sloping hills overlooking Bass Strait that made the site unique and inspired the Hill-Smith family to purchase the vineyard, along with distinct single sites around Tasmania in their pursuit to produce the perfect single site Pinot.

Dalrymple Cottage Block Pinot Noir is a single site wine from the cool climes of our Pipers River vineyard. Made with fruit sourced from our Cottage Block, the site is well sheltered from cool north-westerly winds, providing a slightly warmer microclimate than other blocks within the vineyard.



VINTAGE CONDITIONS

The growing season started with above average temperatures and low rainfall in spring. This resulted in early flowering and very good berry set. The warm, dry conditions continued through to the end of February, before a week of cool weather and significant rainfall. The weather then returned to warm, dry conditions that persisted to the end of harvest and into May.

TERROIR/PROVENANCE/REGION

This single vineyard wine captures the essence of its climate and vintage. In close proximity to the cool waters of Bass Strait, its breeze moderates growth and grape ripening to maximise full maturity of flavours whilst retaining its fine natural acidity. The Cottage Block is one of the oldest Pinot Noir blocks in our Pipers River vineyard. Situated at the bottom of the hill, this block is warm and well protected from the cool winds. The basalt stones in the soil help keep the vines warm and provide good drainage.

TASTING NOTES

Pronounced notes of blue fruit, cassis flower and violets with distinctive site characters of sour cherry and Asian spice. The note of Christmas cake spice is a real nod towards the vintage influence. An initial soft, red berry fleshiness with silky tannins is followed by generous texture on the palate. Hallmark natural acidity drives the mid-palate and adds balance to the fuller fruit flavours. Spices and some savoury notes linger long after the wine is consumed.

FOOD PAIRING

Seared duck breast with tamarillo cream sauce served with roasted baby beetroot, Asian greens and couscous, or chickpea pasta with Calabrian-style tomato sauce, sautéed field mushrooms and chargrilled capsicums.

WINEMAKER	Peter Caldwell
HARVESTED	March & April 2018
REGION	Pipers River, Tasmania
TOTAL ACIDITY	5.9 g/L
PH	3.52
SO2	98 mg/L
ALCOHOL	14%
CELLARING	Will continue to improve in the cellar for 8+ years.
FIRST VINTAGE RELEASE	2011

WINEMAKING

Fruit was handpicked and ferments were hand plunged daily, then two to three times a day until fermentation was complete. The wine was pressed into tank and racked to French oak barriques - 40% new, balance one year and older. The wine underwent malolactic fermentation during its 10 months in barrel.

