

## COTTAGE BLOCK PINOT NOIR 2019

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 northerly winds, providing a slightly warmer microclimate than other blocks within the vineyard.



### VINTAGE CONDITIONS

Average winter rainfall was accompanied by a cool, windy spring around flowering, resulting in lower yields of smaller berries. Warm, dry conditions at the end of December persisted to mid-February. This was followed by cool, windy conditions to the end of March, slowing ripening prior to harvest.

### 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, protected from the cool northerly winds by the Dalrymple hill.

### TASTING NOTES

Initial aromas of oriental spices and thyme mingle with dark cherries, cassis and cranberry. The palate is restrained and natural acidity which is a definitive marker of the Cottage Block is well balanced with soft fruit texture. The finish is long and lingering with sour cherry and charred spice. While the wine is less than 5 years old we recommend opening the wine (not decanting) for 2-3 hours prior to enjoying. This will enhance complexity and bring out the lovely red cherry, plum and violet aromas.

### FOOD PAIRING

Ponzu-sesame tofu with sambal oelek, snowpeas, baby carrots and shiitake mushrooms on brown rice. Asian five spice roast duck with cranberry and plum jus on creamy mash with Asian greens. Pan roasted chicken with porcini mushrooms, eschalots and a red wine reduction.

<b>WINEMAKER</b>	Peter Caldwell
<b>HARVESTED</b>	11 April 2019
<b>REGION</b>	Pipers River, Tasmania
<b>TOTAL ACIDITY</b>	6.16 g/L
<b>PH</b>	3.39
<b>SO2</b>	83 mg/L
<b>ALCOHOL</b>	14%
<b>CELLARING</b>	Will continue to improve in the cellar for up to 15 years.
<b>FIRST VINTAGE RELEASE</b>	2011

### WINEMAKING

Fruit was handpicked and the active ferments hand plunged twice daily until fermentation was complete. The wine was pressed into tank and racked to French oak barriques - 35% new, balance one year and older. The wine underwent malolactic fermentation during its 10 months in barrel.

