



DALRYMPLE

PINOT NOIR 2012

PINOT NOIR IS THE BÊTE NOIRE OF WINEMAKING; FRUSTRATINGLY FICKLE TO GROW AND CHALLENGING TO CRAFT BUT UTTERLY DELICIOUS AT ITS BEST.

A SELECTION OF PINOT NOIR FROM OUR ESTATE TOGETHER WITH SELECTED GROWER VINEYARDS IN TASMANIA.



FOR MORE INFORMATION VISIT
[HTTP://WWW.DALRYMPLE.COM.AU](http://www.dalrymple.com.au)

WINEMAKER'S COMMENTS

The wine has a vibrant ruby colour, with lifted sweet summer plums aroma, hints of cherry confiture, Chinese 5 spice and complexed with subtle savoury note.

It has sweet summer fruits on the palate with nicely structured fresh acidity and silky tannins which in time delivers a savoury complexity typical of these sites.

A style that is approachable now, decant one hour before serving. Although will reward with careful cellaring for the next 5-8 years.

VINTAGE CONDITIONS

A mild spring, warm summer and a long cool autumn allowed a natural balance to occur across our Pipers River vineyards. Ideal for steady ripening and flavour development. Our growers in the Coal Valley and East Coast experienced similar conditions but lower rainfall required the use of some irrigation.

Whole bunch fermentation took place in our selection of small open top fermenters, enabling parcels of fruit from our own vineyards and growers to be kept separate and express their vineyard origins. After fermentation and maceration the wines were racked into a mixture of french coopered barriques, 30% new with balance 1-3 years old. After natural spring malolactic fermentation, the wines were matured for 12 months before blending and bottling.

VINTAGE INFORMATION

VINTAGE 2012
REGION TASMANIA
WINEMAKER PETER CALDWELL
HARVESTED 9TH APRIL TO 4TH MAY 2012
TREATMENT 8 MONTHS IN 30% NEW FRENCH OAK BARRIQUES, BALANCE OLDER FRENCH OAK BARRIQUES

ALC/VOL 13.5%
TOTAL ACID 5.5 G/L
PH 3.61
TOTAL SO₂ 72 MG/L
RESIDUAL SUGAR 0.4