DALRYMPLE
PIPERS RIVER *Tasmania*

Pinot Noir 2013

ripe plum • fine spices • fine fruit tannins

A mild late spring and early summer allowed a natural balance to occur across our Pipers River vineyards, which resulted in good yields from large bunches with even berry size, ideal for steady ripening and flavour development. Our growers in the Coal Valley and East Coast experienced a wet spring followed by a long mild summer. This resulted in lower crop levels although with concentrated flavour in small bunches and berries.

Fermentation took place in our selection of small open top fermenters, the whole bunch component varied from 0%-30% depending on ripeness and concentration, 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, 22% new with balance 1-3 years old. After natural spring malolactic fermentation, the wines were matured for 10 months before blending and bottling.

The wine is deep garnet in colour, with lifted ripe black plum aroma, hints of wild blackberry and raspberry beneath highlights of fine spices derived from the gentle grained French oak. On the palate immediate appeal with sweetness of ripe fruits, fine fruit tannins that balance the oak to provide structure right through to the smooth lingering finish. A wine to be enjoyed now for the sweet opulent fruits, although will reward with careful cellaring for the next 7 years.

FOOD MATCH : Rare Roasted Venison with Beetroot Jus

VITAL STATISTICS
Harvest: 28 March - 2 May 2013
Total Acidity (g/L): 5.5
Label Alcohol: 14.5
pH (Units): 3.59
Total So2 (Mg/L): 85
Residual Sugar (g/L): 0.4

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Tasting Notes