



PINOT NOIR 2014

SPICY PLUM • SAVOURY HERB • RICH RED FRUITS

A LATE WET WINTER WAS FOLLOWED BY COOL CONDITIONS UNTIL DECEMBER. THIS RESULTED IN FLOWERING CONDITIONS FOR THE EAST COAST, COAL VALLEY AND TAMAR VALLEY BEING COOLER THAN AVERAGE. THE SEASON THEN CHANGED BACK TO MILD, WARM AND DRY CONDITIONS, GIVING THE REGIONS GOOD FLOWERING CONDITIONS AND ABOVE AVERAGE YIELDS. SUMMER AND AUTUMN WERE WARM AND VERY DRY, WHICH PRODUCED EXCELLENT RIPENING CONDITIONS.

A BLEND OF PINOT NOIR PARCELS FROM OUR OWN VINEYARDS AT PIPERS RIVER, COAL RIVER VALLEY, AND OUR GROWERS AT SWANSEA AND UPPER DERWENT VALLEY. EACH OF THESE SITES ARE UNIQUE, WITH DISTINCTIVE INDIVIDUAL TERROIRS WHICH ADD COMPLEXITY TO THE FINAL WINE BLEND.

FERMENTATION STARTED AFTER 2-3 DAYS IN OUR SELECTION OF SMALL OPEN TOP FERMENTERS, ENABLING PARCELS OF FRUIT TO BE KEPT SEPARATE AND EXPRESS THEIR VINEYARD ORIGINS. AT COMPLETION, THE WINE WAS PRESSED AND SETTLED BEFORE GOING TO MAINLY OLDER FRENCH OAK BARRIQUES. MALOLACTIC FERMENTATION TOOK PLACE DURING THE BARREL MATURATION OF 8 MONTHS, BEFORE FINAL BLENDING AND BOTTLING.

EVIDENCE OF A WARMER VINTAGE IS IMMEDIATELY ON DISPLAY, WITH RICH PLUM SKINS, SPICY FRUITCAKE AND HERBACEOUS SAVOURY NOTES. THE PALATE HAS IMMEDIATE APPEAL OF SWEET RED FRUITS, BALANCED WITH A TIGHT TANNIN STRUCTURE AND A LONG SAVOURY FINISH. THE PRESENCE OF DRIED ITALIAN HERBS AND FLORAL ROSE NOTES ON THE NOSE, LIFT AND ADD TO THE COMPLEXITY.

FOOD MATCH : RARE ROASTED VENISON WITH BEETROOT JUS

VITAL STATISTICS
HARVEST: 4 - 30 APRIL 2014
TOTAL ACIDITY (G/L): 6.1
PH (UNITS): 3.48
TOTAL SO ₂ (MG/L): 77

VEGAN FRIENDLY

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