



PINOT NOIR 2015

CRUSHED BOYSENBERRY • CINNAMON • VIOLETS

VINTAGE WAS CHARACTERISED BY A COOL TO MILD SPRING FOLLOWED BY AN EARLY SUMMER WITH ABOVE AVERAGE RAINFALL. YIELDS WERE AVERAGE TO ABOVE AVERAGE AND WELL MATCHED FOR RIPENING WITH A HEALTHY CANOPY. CONDITIONS CHANGED JUST PRIOR TO HARVEST IN MARCH, AND A MILD TO WARM AIR SYSTEM SETTLED OVER TASMANIA. WE EXPERIENCED ONLY BLUE SKIES AND MILD TEMPERATURES, PERFECT FOR RIPENING AND MAINTAINING THE FINE ACID THAT HAD DEVELOPED THROUGH THE COOLER MONTHS.

A BLEND OF PINOT NOIR PARCELS FROM OUR OWN VINEYARD AT PIPERS RIVER, COAL RIVER VALLEY AND OUR GROWER IN THE UPPER DERWENT VALLEY. EACH OF THESE SITES IS UNIQUE WITH DISTINCTIVE INDIVIDUAL TERROIRS, BUILDING COMPLEXITY INTO THE FINAL WINE BLEND.

EACH OF THE DIFFERENT PARCELS OF FRUIT FROM ACROSS THE VINEYARD SITES WERE PICKED ON THEIR MERIT. FERMENTATION STARTED AFTER 2-3 DAYS WITH PLUNGING OF THE CAP TO EXTRACT COLOUR AND TANNIN FROM THE SKINS. THE WINE WAS PRESSED AT COMPLETION OF FERMENTATION AND SETTLED BEFORE BEING PLACED INTO FRENCH OAK BARRIQUES, WHERE MALOLACTIC FERMENTATION TOOK PLACE, PRIOR TO FILTRATION AND BOTTLING.

A BRILLIANT PURPLE-RED COLOUR THAT SHINES IN THE GLASS. AROMAS OF VIOLETS, CRUSHED BOYSENBERRY AND BLACKBERRY WITH HINTS OF ROASTED CINNAMON, CLOVE AND GREEN PEPPER. A BALANCED MID PALATE LEADS TO A FINE TANNIN FINISH WITH SPICES AND LENGTH SUPPORTED BY FRENCH OAK. ALTHOUGH FRESH AND APPEALING IN ITS YOUTH, THE 2015 WILL REWARD COOL CELLARING FOR 8-12 YEARS FOR THOSE LOOKING TO ENJOY THE FULL COMPLEXITY OF FINE PINOT NOIR OVER TIME.

FOOD MATCH : PEKING DUCK PANCAKES OR FOR SOMETHING DIFFERENT, WARM APPLE PIE.

VITAL STATISTICS
HARVEST: 18 MARCH - 22 APRIL
TOTAL ACIDITY (G/L): 5.8
PH (UNITS): 3.66
TOTAL SO ₂ (MG/L): 88

VEGAN FRIENDLY

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