



PINOT NOIR 2016

PLUMS • HERBES DE PROVENCE • BERRIES • SPICE

THE 2016 VINTAGE WAS RELATIVELY CALM, WARM AND DRY CONDITIONS STARTED IN EARLY OCTOBER AND CONTINUED THROUGH TO MID MAY, WELL AFTER THE EARLY HARVEST WAS COMPLETE. THERE WERE PERIODS OF RAIN DURING THIS TIME, BUT THESE WERE INFREQUENT AND COUNTERED BY THE OTHERWISE WARM DRY CONDITIONS. THE MILD SPRING PRODUCED AN ABOVE AVERAGE CROP WHICH RIPENED FULLY THROUGH THE WARM SUMMER AND AUTUMN.

THIS PINOT NOIR IS A BLEND OF PARCELS FROM OUR OWN VINEYARD AT PIPERS RIVER, COAL RIVER VALLEY AND OUR GROWERS AT SWANSEA AND OUSE. 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.

EVIDENCE OF A WARMER VINTAGE IS IMMEDIATELY APPARENT; WITH THE GENEROUS RED BERRY FRUIT AROMAS, HINTS OF FRESH CUT PLUMS AND FINE OAK SPICE. THE ENTRY ONTO THE PALATE OF SOFT RED FRUITS WITH RIPE TANNIN STRUCTURE SUPPORT THE SENSE OF A WARM VINTAGE. SAVOURY NOTES OF DRIED MEATS AND PROVENCAL HERBS ADD TO THE COMPLEXITY AFTER OPENING, AND WILL BECOME MORE INTEGRATED WITH BOTTLE AGE. THE 2016 WILL REWARD COOL CELLARING FOR 3 – 5 YEARS.

FOOD MATCH : BASQUE SPICED LAMB WITH PIPERADE AND GARLIC RICE; CREAMY PASTA WITH CRISPY LEEKS, MUSHROOMS AND ASPARAGUS.

VITAL STATISTICS
HARVEST: 19 MARCH - 11 APRIL
TOTAL ACIDITY (G/L): 5.4
PH (UNITS): 3.59
TOTAL SO ₂ (MG/L): 80

VEGAN FRIENDLY

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