

## PINOT NOIR 2020

Since the first black cluster vines were available for purchase from Tasmania in 1827, Tasmania has been recognised as a producer of quality Pinot Noir. It was the sloping hills overlooking Bass Strait that made the site unique and inspired the Hill-Smith family to purchase the vineyard, along with distinct single sites around Tasmania in their pursuit to produce the perfect Pinot.

Dalrymple Pinot Noir is a blend of parcels from our own vineyards at Pipers River and Coal River Valley. Each site and block is unique with distinctive individual terroirs, building complexity into the final blend.



### VINTAGE CONDITIONS

Cooler, slightly wetter conditions during spring and early summer slowed the rate of fruit maturity. March saw a return to classic Indian summer conditions with mild, dry weather through harvest and into April. This allowed the grapes to reach maturity, while maintaining fine natural acidity.

### TERROIR/PROVENANCE/REGION

Small batches of Pinot Noir were selected from sites in our own vineyards at Pipers River and Coal River Valley. Each site and block has different clones and terroir, adding their own strengths and complexity to the final blend. The cooler northern maritime location at Pipers River produces Pinot Noir that is focused and structured, while the Coal River Valley is naturally deeper in colour and concentration of fruit with fine acidity.

### TASTING NOTES

Aromas of spiced rhubarb, sweet red cherries, Asian five spice and vanilla mingle with earthy notes and the distinct fruity spice notes of saffras forest. The palate is seductive with fleshy red and black cherries. It develops with spices from the whole bunch inclusion and French oak barrels. The natural acidity keeps the palate youthful and juicy and leads towards a finish with silky tannins.

### FOOD PAIRING

Smoked roast beetroot with silky skordalia or roasted duck with a black cherry and Madeira sauce served with creamy mashed potato.

<b>WINEMAKER</b>	Peter Caldwell
<b>HARVESTED</b>	25 March - 30 April 2020
<b>REGION</b>	Tasmania
<b>TOTAL ACIDITY</b>	5.54 g/L
<b>PH</b>	3.72
<b>SO2</b>	103 mg/L
<b>ALCOHOL</b>	13.0%
<b>CELLARING</b>	With careful cellaring this wine will evolve gracefully for 5-8 years.
<b>FIRST VINTAGE RELEASE</b>	1991

### WINEMAKING

Each of the parcels were picked based on their merit. Fermentation started after two to three days and continued for four to five days, with up to five percent whole bunches. The cap was plunged twice a day to extract colour and tannin from the skins. The wine was then pressed and settled before being placed into French oak barriques (22% new) for 11 months, where malolactic fermentation took place prior to filtration and bottling.

