

DALRYMPLE

PIPERS RIVER *Tasmania*

SINGLE SITE COAL RIVER VALLEY PINOT NOIR 2015

DARK CHERRIES • CASSIS • PLUMS • CINNAMON • CLOVE

TWO OF THE MOST INFLUENTIAL CHARACTERISTICS OF THE COAL RIVER VALLEY, AND IN PARTICULAR THE SITE SELECTED FOR THIS WINE, ARE THE LOW RAINFALL AND DRYING WINDS. AS A RESULT WE ESTABLISHED THE VINEYARD ON SOILS EXHIBITING GOOD MOISTURE RETENTION, AND SURROUNDED BY TREES TO HELP PROTECT THE VINES AGAINST STRONG WINDS. THE LOW RAINFALL MEANS MORE SUNSHINE, WHICH EXHIBITS ITS INFLUENCE ON THE WINES BY PROVIDING THEM WITH A NATURALLY DEEPER COLOUR. A COOL SPRING AND EARLY SUMMER WITH ABOVE AVERAGE RAINFALL. COOL FLOWERING CONDITIONS, RESULTED IN SMALLER BERRIES BEING FORMED. PRIOR TO HARVEST, A MILD TO WARM AIR SYSTEM SETTLED OVER TASMANIA AND FOR THREE WEEKS WE EXPERIENCED ONLY BLUE SKIES AND MILD TEMPERATURES, PERFECT FOR FINISHING OFF THE FINAL STAGES OF RIPENING, WHILE ALSO MAINTAINING THE FINE ACID THAT HAD DEVELOPED THROUGH THE COOLER MONTHS.

SHOOTS WERE REMOVED PRIOR TO FLOWERING WITH LEAF AND BUNCH REMOVAL OCCURRING PRIOR TO VERAISON TO FINE TUNE VINE BALANCE AND FRUIT EXPOSURE. THE FRUIT WAS HARVESTED WITH THIRTY PERCENT BEING PLACED INTO FERMENTERS TO MAKE UP THE WHOLE BUNCH COMPONENT. THE BALANCE OF THE FRUIT WAS DESTEMMED AND PLACED ONTO THE WHOLE BUNCHES. AFTER 3 DAYS, NATURAL FERMENTATION COMMENCED AND THE MUST WAS PLUNGED TWO TO THREE TIMES PER DAY. FOUR DAYS LATER THE FERMENTER WAS DRAINED AND SKINS PRESSED, WITH PRESSINGS GOING BACK WITH FREE RUN JUICE. THE WINE WAS THEN PUMPED INTO FRENCH OAK BARRIQUES (30% NEW) COMING FROM SIX DIFFERENT COOPERS.

AFTER A COUPLE OF MINUTES THE SAVOURY NOTES LIFT TO REVEAL LAYERS OF RED SUMMER FRUITS, HINTS OF CHERRY, CASSIS AND PLUMS. CINNAMON AND CLOVE ARE APPARENT BUT RECEDE AS FRUIT AROMAS BUILD. THERE ARE SAVOURY, EARTHY NOTES FROM WHOLE BUNCH FERMENTATION ADDING FURTHER COMPLEXITY AFTER BEING OPEN FOR SEVERAL HOURS. RED AND BLUE SUMMER FRUITS GIVE IMMEDIATE APPEAL ON THE PALATE, WITH FINE FRENCH OAK SPICE AND SAVOURINESS BUILDING THROUGH TO A LONG, LINGERING FINISH. SUGGEST OPENING WITHOUT DECANTING FOR FOUR TO SIX HOURS WHILE THE WINE IS LESS THAN FOUR YEARS OLD - THIS PERIOD MAY SHORTEN WITH AGING.

FOOD MATCH : SLOW COOKED PORK BELLY, SERVED WITH A MEDLEY OF WINTER VEGETABLES AND FINISHED WITH CHERRY MUSTARD AND ROSEMARY; OR AN EGGPLANT, RED CAPSICUM AND CHERRY TOMATO RATATOUILLE TART.

VITAL STATISTICS

HARVEST: 9TH - 21ST APRIL 2015

TOTAL ACIDITY (G/L): 5.7

PH (UNITS): 3.60

TOTAL SO₂ (MG/L): 84



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