

SINGLE SITE COAL RIVER VALLEY PINOT NOIR 2017

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 single site Pinot.

While low rainfall and drying winds are characteristics of the Coal River Valley, the sunshine provides our wines with a naturally deeper colour and concentration of fruit with fine acidity.



VINTAGE CONDITIONS

Good winter rainfall was followed by a cool, wet spring. Cool temperatures up to December resulted in late flowering and reduced berry and crop size. Warmth in December saw a flush of vine growth due to good soil moisture. Hotter weather in late February, coupled with cool nights and dry conditions, continued through to mid May.

TERROIR/PROVENANCE/REGION

Our Coal River Valley site was planted in the late 1990s, facing north east it is protected from strong north westerly winds. The soil is predominantly basalt over dolerite with great depth and texture, allowing vines to access moisture during the drier summer and autumn months. The two most defining characteristics of this region - low rainfall and warm, dry conditions - are balanced by cool nights and low humidity, making it ideal for Pinot Noir. The block is managed biodynamically and hand-picked on a trine date.

TASTING NOTES

Aromas of fresh black cherries, blueberries, blackberries and hints of five-spice. The palate continues the aromatics with fleshy blue fruits and fine tannins, interwoven with fine spice from whole bunch pressing and French oak, finishing with vibrant fruit and lifted acidity.

FOOD PAIRING

Slow cooked duck breast with sweet and sour black currant jus, served with celeriac puree and roast baby beets, or pad Thai with coriander and roasted peanuts.

WINEMAKER	Peter Caldwell
HARVESTED	24 & 31 March 2017
REGION	Coal River Valley, Tasmania
TOTAL ACIDITY	5.8 g/L
PH	3.48
SO₂	95 mg/L
ALCOHOL	13%
CELLARING	Complexity will build with careful cellaring for 7+ years.
FIRST VINTAGE RELEASE	2012

WINEMAKING

The fruit was hand-picked, 75% was destemmed and added to the remaining 25% left as whole bunches for fermentation. Natural fermentation commenced after three days and the must was plunged twice daily. The wine was pressed and placed into French oak barriques (25% new) for 10 months.

