

DALRYMPLE
PIPERS RIVER *Tasmania*

SINGLE SITE OUSE PINOT NOIR 2016

CHERRY • NUTMEG • PLUMS • CINNAMON • BLACK CURRANTS

THIS UNIQUE VINEYARD IS LOCATED ABOUT 5 KMS EAST OF THE SMALL CENTRAL HIGHLANDS TOWN OF OUSE, WHICH IS LOCATED ON THE LYELL HIGHWAY, 88KMS NORTH WEST OF HOBART ALONG THE DERWENT RIVER. THE OUSE VINEYARD LIES IN A REGION OF NATURALLY LOW RAINFALL AND WARM DRYING WINDS, RESULTING IN VINES WITH NATURALLY LOW VIGOUR.

THE GROWING SEASON WAS REMARKABLE FOR THE RELATIVELY CALM, WARM AND DRY CONDITIONS THAT STARTED IN EARLY OCTOBER AND CONTINUED THROUGH TO MID MAY. THE MILD SPRING PRODUCED AN ABOVE AVERAGE CROP WHICH WAS ALLOWED TO RIPEN FULLY THROUGH THE WARM SUMMER AND AUTUMN.

THE SITE WAS PLANTED WITH MV6 CLONE PINOT NOIR IN THE EARLY 2000s, WITH THE INTENT TO MAKE WINES OF DISTINCTION. SHOOTS WERE REMOVED PRIOR TO FLOWERING WITH LEAF AND BUNCH REMOVAL OCCURRING PRIOR TO VERAISON TO FINE TUNE VINE BALANCE AND FRUIT EXPOSURE. ALL FRUIT WAS DE-STEMMED AND THE WHOLE BERRIES WERE TIPPED INTO FERMENTERS. AFTER THREE DAYS THE 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. THE WINE WAS THEN PUMPED INTO FRENCH OAK BARRIQUES (30% NEW) FROM A VARIETY OF DIFFERENT COOPERS.

INITIAL AROMAS OF MOCHA, DRIED EARTH AND SAVOURY NOTES GIVE WAY TO BRIGHT, RED CHERRY FLESH AND EARLY SEASON PLUMS. VIBRANT SPICES OF NUTMEG AND CINNAMON FROM THE FINE FRENCH OAK ADD LIFT TO FRUIT AROMATICS. THE PALATE IS SOFT AND FRESH WITH FLESHY PLUM, SPICES AND FRESH ACIDITY, WITH FINE, SILKY TANNINS THAT PERSIST WITH FRUIT WELL AFTER THE FINISH. AFTER OPENING FOR SIX HOURS, COMPLEXITY OF BLACK CURRANTS AND SOME SAVOURY NOTES DEVELOP AND THE PALATE BUILDS FURTHER WITH SOFT TANNINS.

FOOD MATCH : LAMB RAGU WITH RIGATONI, PURPLE TOPPED TURNIPS, WINTER GREENS AND GRATED PECORINO CHEESE. TEMPURA ZUCCHINI AND SPICY RADISH BAO WITH BOK CHOY SLAW.



VITAL STATISTICS

HARVEST: 1ST - 9TH APRIL 2016

TOTAL ACIDITY (G/L): 5.2

PH (UNITS): 3.62

TOTAL SO₂ (MG/L): 73



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