

SINGLE SITE OUSE PINOT NOIR 2018

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.

This unique vineyard is located five kilometres east of the small Central Highlands town of Ouse, along the Derwent River. A region of naturally low rainfall and warm, drying winds.



VINTAGE CONDITIONS

The growing season started with above average temperatures and low rainfall in spring, resulting in flowering about a week ahead of average and good fruit set. Warm, dry conditions continued through to the end of February before a week of cool weather and some rain. Warm, dry conditions then resumed until after harvest.

TERROIR/PROVENANCE/REGION

Single Site Ouse Pinot Noir offers a true interpretation of central Tasmanian terroir. The Ouse Vineyard was planted with MV6 clone Pinot Noir in the early 2000s. Our most inland Pinot Noir resource, this site is also one of the coolest. East facing, and offering protection from the prevailing north westerly winds, the soil is predominantly dolerite with broken shale adding to the character of the wine.

TASTING NOTES

Initial aromas of tamarillo, spiced strawberry and ironstone. After an hour in the glass, more savoury elements start to show through along with Asian spices. Restrained characters of tamarillo, spice and baked rhubarb carry onto the palate, accompanied by fine savoury tannins and natural acidity providing great focus and length with a savoury finish that has wonderful persistence.

FOOD PAIRING

Tofu and shitake mushroom spicy pho noodle soup or braised lamb shoulder with white bean and herbed tomato stew.

WINEMAKER	Peter Caldwell
HARVESTED	21 April 2018
REGION	Ouse, Tasmania
TOTAL ACIDITY	5.5 g/L
PH	3.68
SO2	114 mg/L
ALCOHOL	13.5%
CELLARING	With careful cellaring this wine will evolve gracefully for 7-12 years.
FIRST VINTAGE RELEASE	2014

WINEMAKING

25% of the fruit was placed into fermenters as whole bunches, the remaining being destemmed and the whole berries being placed on top. After two days, natural fermentation commenced and the must was plunged two to three times daily. Five days later the skins were pressed, with pressings returned to the free run juice. The wine was then placed into French oak barriques (35% new) for nine months of maturation.

