

DALRYMPLE
PIPERS RIVER *Tasmania*

SINGLE SITE SWANSEA PINOT NOIR 2015

ROASTED SPICES • PLUM SKIN • RASPBERRY • MOCHA

SWANSEA, A FAVOURITE SEASIDE HOLIDAY DESTINATION ON THE SOUTH EAST COAST OF TASMANIA, IS RENOWNED FOR ITS WARM DRY SUMMERS AND AUTUMNS. LESS THAN ONE KILOMETRE FROM THE SEA, THE VINEYARD SITE LOOKS OVER GREAT OYSTER BAY TOWARDS FREYCINET PENINSULA. THE VINES HAVE BEEN PLANTED ONTO A GENTLE NORTHERN SLOPE OF BASALT SOIL, CAPTURING THE MAXIMUM AMOUNT OF SUN DURING THE GROWING SEASON.

THE SEASON BEGAN WITH A COOL TO MILD SPRING AND EARLY SUMMER WITH ABOVE AVERAGE RAINFALL. COOL FLOWERING CONDITIONS RESULTED IN SMALLER BERRIES BEING FORMED. A MILD TO WARM AIR SYSTEM SETTLED OVER TASMANIA JUST PRIOR TO HARVEST IN MARCH. FOR THREE WEEKS WE EXPERIENCED BLUE SKIES AND MILD TEMPERATURES, PERFECT FOR FINISHING OFF THE FINAL STAGES OF RIPENING, WHILE MAINTAINING THE FINE ACID THAT HAD DEVELOPED THROUGH THE COOLER MONTHS.

THE SWANSEA VINEYARD IS OVER TEN YEARS OLD WITH AN EQUAL MIX OF PINOT NOIR CLONES MV6 AND 115. ALL WORK IS DONE BY HAND, FROM CANE PRUNING THROUGH TO SHOOT, LEAF AND BUNCH THINNING AND FINALLY HAND HARVESTING. TEN PERCENT OF THE BUNCHES WERE TIPPED DIRECTLY INTO SMALL OPEN TOP FERMENTERS, WITH THE BALANCE BEING DESTEMMED BEFORE BEING TIPPED ON TOP. FERMENTATION STARTED AFTER TWO DAYS AND FINISHED FOUR DAYS LATER WITH TWO GENTLE PLUNGINGS PER DAY. EACH FERMENTER WAS DRAINED AND PRESSED BEFORE BEING RACKED TO FRENCH OAK BARRIQUES (30% NEW). THE WINE WENT THROUGH MALOLACTIC FERMENTATION DURING ITS 10 MONTHS IN BARREL.

INITIAL AROMAS OF ROASTED SPICES WITH PLUM SKINS, BUILDING WITH FURTHER NOTES OF MOCHA AND SAVOURY NOTES. WITH TIME, SWEET FRUIT CHARACTERS SUCH AS RASPBERRY AND CRANBERRY EMERGE, PROVIDING THE JUICY FRUIT SWEETNESS ON THE PALATE. THE SPICINESS OF RICHER FRUITS THROUGH THE MID PALATE, ARE BALANCED WITH SILKY FRUIT TANNINS, LONG AND ENTWINED WITH FINE FRENCH OAK SPICE. THE SWANSEA PINOT NOIR WILL CONTINUE TO DEVELOP SAVOURY NOTE COMPLEXITIES WITH CAREFUL CELLARING OVER 8-12 YEARS.

FOOD MATCH : SEARED PORTERHOUSE STEAK WITH THYME PAN SAUCE, CREAMY MASHED POTATOES AND GREEN BEANS OR MUSHROOM AND SWEET POTATO BAO SERVED WITH HOISIN MAYO AND CRUNCHY SLAW.

VITAL STATISTICS
HARVEST: 9TH - 21ST APRIL 2015
TOTAL ACIDITY (G/L): 5.5
PH (UNITS): 3.60
TOTAL SO ₂ (MG/L): 86

VEGAN FRIENDLY

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