

DALRYMPLE
PIPERS RIVER *Tasmania*

SINGLE SITE SWANSEA PINOT NOIR 2016

BLUEBERRY • PLUM SKIN • SPICE • CURRANTS • BLACKBERRY

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 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 AVERAGE CROP WHICH WAS ALLOWED TO RIPEN FULLY THROUGH THE WARM SUMMER AND AUTUMN.

THE SWANSEA VINEYARD WAS PLANTED OVER TWELVE YEARS AGO WITH PINOT NOIR CLONE 115. ALL WORK IS DONE BY HAND, FROM CANE PRUNING THROUGH TO SHOOT, LEAF AND BUNCH THINNING AND FINALLY HAND HARVESTING. 15% 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 THE WINE WAS 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 BLUEBERRIES, CURRANTS, PLUM SKIN, BLUE FLOWERS AND OAK SPICE ARE FOLLOWED BY FLESHY BLUEBERRIES, BLACKBERRIES, VIBRANT ACIDITY, LENGTH AND BALANCE WITH FRUIT BRIGHTNESS ON THE FINISH. THERE IS LOVELY RICHNESS OF FRUIT ON THE PALATE WITH SOFT TANNINS, EARTHY NOTES AND HINTS OF COFFEE. THE SWANSEA PINOT NOIR WILL CONTINUE TO DEVELOP SAVOURY NOTE COMPLEXITIES WITH CAREFUL CELLARING OVER 8 - 12 YEARS.

FOOD MATCH : BEEF MEDALLIONS, ROASTED DUTCH CREAM POTATOES AND BROCCOLI WITH SPRING ONION SALSA VERDE. GNOCCHI AND YELLOW TOMATO SAUCE WITH ZUCCHINI AND ROASTED RED CAPSICUMS.



VITAL STATISTICS

HARVEST: 30TH MARCH - 5TH APRIL

TOTAL ACIDITY (G/L): 5.5

PH (UNITS): 3.52

TOTAL SO₂ (MG/L): 115



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