



PINOT NOIR 2018

PLUMS • CLOVE • RED CHERRIES • SPICES

THE GROWING SEASON BEGAN WITH ABOVE AVERAGE TEMPERATURES AND LOW RAINFALL THROUGHOUT SPRING. THIS RESULTED IN EARLY FLOWERING AND GOOD GRAPE SET. THE WARM, DRY CONDITIONS CONTINUED TO THE END OF FEBRUARY BEFORE THERE WAS A WEEK OF COOL WEATHER AND WELCOME RAINFALL. THE WEATHER THEN RETURNED TO WARM, DRY CONDITIONS THAT CONTINUED BEYOND HARVEST INTO MAY.

THIS PINOT NOIR IS A BLEND OF PARCELS FROM OUR OWN VINEYARD AT PIPERS RIVER, COAL RIVER VALLEY AND OUR GROWERS AT SWANSEA AND OUSE. EACH OF THESE SITES IS UNIQUE WITH DISTINCTIVE INDIVIDUAL TERROIRS, BUILDING COMPLEXITY INTO THE FINAL WINE BLEND.

EACH OF THE DIFFERENT PARCELS WERE PICKED ON THEIR MERIT. FERMENTATION STARTED AFTER 2-3 DAYS AND CONTINUED FOR 4-5 DAYS. THE CAP WAS PLUNGED 2-3 TIMES A DAY TO EXTRACT COLOUR AND TANNIN FROM THE SKINS. THE WINE WAS THEN PRESSED AND SETTLED BEFORE BEING PLACED INTO FRENCH OAK BARRIQUES, WHERE MALOLACTIC FERMENTATION TOOK PLACE, PRIOR TO FILTRATION AND BOTTLING.

ENTICING WARMER SEASON AROMAS OF RIPE PLUM, RED CHERRY AND CHRISTMAS CAKE SPICE. DRIED FRUIT AROMAS BUILD WITH SOME SAVOURY NOTES AFTER THE WINE HAS BEEN OPENED FOR SEVERAL HOURS. THE AROMAS ARE CONTINUED ON THE PALATE ACCOMPANIED BY THE SOFTNESS OF SILKY TANNINS, FINE ACIDITY AND SPICED FRUIT CAKE CHARACTERS, MATCHED WITH CLOVE AND RIPE PLUM. THE FINISH LINGERS WITH NATURAL ACIDITY GIVING FRESHNESS.

FOOD MATCH : TUSCAN SPICED PORK FILLET WITH BELUGA LENTILS, MARINATED TOMATOES, BLACK OLIVES, ROASTED RED CAPSICUM AND SAUTEED FENNEL OR A SHEPHERDS PIE OF FIELD MUSHROOMS, LENTILS, GREEN PEAS AND BABY CARROTS.

VITAL STATISTICS
HARVEST: MARCH & APRIL
TOTAL ACIDITY (G/L): 5.7
PH (UNITS): 3.49
TOTAL So2 (MG/L): 106



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