

## PINOT NOIR 2019

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.

Dalrymple Pinot Noir is a blend of parcels from our own vineyard at Pipers River. Each block is unique with distinctive individual terroirs, building complexity into the final blend.



### VINTAGE CONDITIONS

Average winter rainfall was accompanied by a cool, windy spring around flowering, resulting in lower yields of smaller berries. Warm, dry conditions at the end of December persisted to mid-February. This was followed by cool, windy conditions to the end of March, slowing ripening prior to harvest.

### TERROIR/PROVENANCE/REGION

Small batches of Pinot Noir were selected from sites in our own vineyard at Pipers River. Each block has different clones and slightly different aspects, adding their own strengths and complexity to the final blend. The cooler northern maritime location at Pipers River produces Pinot Noir that is focused and structured.

### TASTING NOTES

Dark, deep garnet in colour with deep purple hues. Intense aromas of blackberry, dark cherry and ripe plum dominate the more subtle spices and dried herbs that become more complex as the wine opens after several hours. Juicy plum and dark fruits on the palate are courtesy of a low yielding, long growing season. Tannins are bold and round, balanced with fine natural acidity and a long finish of blue fruits and five spice.

### FOOD PAIRING

Lamb and beef tagine with Swiss chard, cous cous and pickled beetroot, or spiced mushroom and onion quesadillas with guacamole and salsa.

<b>WINEMAKER</b>	Peter Caldwell
<b>HARVESTED</b>	28 March 2019
<b>REGION</b>	Tasmania
<b>TOTAL ACIDITY</b>	5.75 g/L
<b>PH</b>	3.53
<b>SO2</b>	88 mg/L
<b>ALCOHOL</b>	14.0%
<b>CELLARING</b>	With careful cellaring this wine will evolve gracefully for 5-8 years.
<b>FIRST VINTAGE RELEASE</b>	1991

### WINEMAKING

Each of the parcels were picked based on their merit. Fermentation started after two to three days and continued for four to five days. The cap was plunged twice a day to extract colour and tannin from the skins. The wine was then pressed and settled before being placed into French oak barriques (24% new) for 11 months, where malolactic fermentation took place prior to filtration and bottling.

