

DALRYMPLE

PIPERS RIVER *Tasmania*

SINGLE SITE COAL RIVER VALLEY PINOT NOIR 2014

DARK CHERRIES • RHUBARB CLAFOUTIS • PLUMS

TWO OF THE MOST INFLUENTIAL CHARACTERISTICS OF THE COAL RIVER VALLEY, AND IN PARTICULAR THE SITE SELECTED FOR THIS WINE, ARE THE LOW RAINFALL AND DRYING WINDS. AS A RESULT WE ESTABLISHED THE VINEYARD ON SOILS EXHIBITING GOOD MOISTURE RETENTION, AND SURROUNDED BY TREES TO HELP PROTECT THE VINES AGAINST STRONG WINDS. THE LOW RAINFALL MEANS MORE SUNSHINE, WHICH EXHIBITS ITS INFLUENCE ON THE WINES BY PROVIDING THEM WITH A NATURALLY DEEPER COLOUR. THE SEASON BEGAN WITH A COOL SPRING PROVIDING A LONG FLOWERING PERIOD. MID-JANUARY HERALDED THE START OF TWELVE WEEKS OF ABOVE AVERAGE TEMPERATURES WITH WARM NIGHTS AND BELOW AVERAGE RAINFALL IN AN AREA OF TASMANIA THAT IS RECOGNISED FOR ITS LOW RAINFALL.

SHOOTS WERE REMOVED PRIOR TO FLOWERING WITH LEAF AND BUNCH REMOVAL OCCURRING PRIOR TO VERAISON TO FINE TUNE VINE BALANCE AND FRUIT EXPOSURE. THE FRUIT WAS HARVESTED WITH 30% BEING PLACED INTO FERMENTERS TO MAKE UP THE WHOLE BUNCH COMPONENT. THE BALANCE OF THE FRUIT WAS DESTEMMED AND PLACED ONTO THE WHOLE BUNCHES. AFTER 3 DAYS, NATURAL FERMENTATION COMMENCED AND THE MUST WAS PLUNGED TWO TO THREE TIMES PER DAY. FOUR DAYS LATER THE FERMENTER WAS DRAINED AND SKINS PRESSED, WITH PRESSINGS GOING BACK WITH FREE RUN JUICE. THE WINE WAS THEN PUMPED INTO FRENCH OAK BARRIQUES (50% NEW) COMING FROM SIX DIFFERENT COOPERS.

THE MODEST YIELDS OF 2014 COUPLED WITH A LONG WARM DRY SUMMER AND AUTUMN PRODUCED INTENSITY AND DEPTH FROM THE PINOT NOIR OF COAL RIVER VALLEY. THE COLOUR IS AN IMMEDIATE HINT OF THIS WITH DEEP CRIMSON TONES AND PURPLE HUES. INITIAL AROMAS OF BLUE FLOWERS AND DRIED HERBS GIVE WAY TO FLESHY DARK CHERRIES, RHUBARB CLAFOUTIS AND PLUM JUICE. THE PALATE DELIVERS ON THE AROMATIC PROMISES, SUBTLE ENTRY AND LIVELY MID-PALATE BUT TEXTURED WITH A SILKINESS OF TANNINS THAT COMES FROM SEASONS LIKE 2014. THE CONCENTRATION OF FRUIT WITH A FINE ACIDITY GIVES PERSISTENCE TO LENGTH AND FINISH. I OPEN THIS WINE THREE TO SIX HOURS BEFORE DRINKING WHILE IT IS YOUNG, BUT WITH DISCRETION AND AGE, THIS BREATHING TIME CAN BE SHORTENED. COMPLEXITY OF EARTHY AND SAVOURY AROMAS WILL COMPLEMENT OVER 6-10 YEARS OF CAREFUL CELLARING.

VITAL STATISTICS

HARVEST: 1ST - 23RD APRIL 2014

TOTAL ACIDITY (G/L): 5.4

PH (UNITS): 3.64

TOTAL SO₂ (MG/L): 73

VEGAN FRIENDLY

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