

DALRYMPLE

PIPERS RIVER *Tasmania*



SINGLE SITE COAL RIVER VALLEY PINOT NOIR 2016

CHERRIES • CASSIS • PLUMS • CLOVE • FIVE-SPICE • DRIED HERBS

THE COAL RIVER VALLEY PINOT NOIR SITE FACES TO THE NORTH EAST, PROTECTING IT FROM THE STRONG NORTH WESTERLY WINDS THAT COME DOWN THE VALLEY DURING THE YEAR. THE SOIL IS PREDOMINANTLY BASALT OVER DOLERITE WITH GREAT DEPTH AND TEXTURE, ALLOWING VINES TO ACCESS MOISTURE FROM DEEP INTO THE PROFILE DURING THE DRIER SUMMER AND AUTUMN MONTHS. THE TWO MOST DEFINING CHARACTERISTICS OF THIS REGION - LOW RAINFALL AND WARM, DRY CONDITIONS - ARE BALANCED BY COOL NIGHTS AND LOW HUMIDITY.

THE 2016 SEASON WAS REMARKABLE FOR THE RELATIVELY CALM, WARM AND DRY CONDITIONS THAT STARTED IN EARLY OCTOBER AND CONTINUED THROUGH TO THE END OF HARVEST. THE MILD SPRING PRODUCED A GENEROUS CROP WHICH WAS ALLOWED TO RIPEN FULLY THROUGH THE VERY WARM SUMMER AND AUTUMN.

THE FRUIT WAS HAND HARVESTED BETWEEN MARCH AND APRIL. 15% WAS LEFT AS WHOLE BUNCHES, AND THE BALANCE DESTEMMED AND ADDED TO THE WHOLE BUNCHES FOR FERMENTATION. NATURAL FERMENTATION COMMENCED AFTER THREE DAYS AND THE MUST WAS PLUNGED TWO TO THREE TIMES PER DAY. THE WINE WAS PRESSED INTO FRENCH OAK BARRIQUES (30% NEW) FOR NINE MONTHS.

SAVOURY, EARTHY NOTES ARE SUBTLE; LIFTING AFTER MOMENTS IN THE GLASS TO REVEAL VIBRANT RED CHERRY, CASSIS AND PLUM. THE BOUQUET IS COMPLEXED BY SPICES OF CLOVE AND FIVE-SPICE FROM THE STEM CONTACT DURING FERMENTATION AND FRENCH OAK MATURATION. THE VIBRANT, TEXTURED RED AND BLACK CHERRIES GIVE RICHNESS ON ENTRY TO THE PALATE. THE PALATE IS COMPLEMENTED BY THE FINE FRUIT TANNINS AND SLIGHT SMOKY NOTES FROM WHOLE BUNCH INCLUSION. THE FINISH IS COMPLEX WITH SAVOURY NOTES AND HINTS OF DRIED HERBS, WHILE VIBRANT ACIDITY PROVIDES LENGTH AND DRIVE.

FOOD MATCH : MOROCCAN SPICED BEEF OR LAMB TAGINE WITH FRAGRANT ROSEMARY RICE AND PITA CHIPS OR GNOCCHI IN A CREAMY TOMATO SAUCE WITH ROASTED WINTER GREENS COVERED IN CRUMBED PINE NUTS.

VITAL STATISTICS

HARVEST: 19TH MARCH - 9TH APRIL

TOTAL ACIDITY (G/L): 5.6

PH (UNITS): 3.59

TOTAL SO₂ (MG/L): 86

VEGAN FRIENDLY

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