

DALRYMPLE

PIPERS RIVER *Tasmania*

SINGLE SITE OUSE PINOT NOIR 2014

SPICED RASPBERRIES • BAKED RHUBARB • CRANBERRIES

THIS UNIQUE VINEYARD IS LOCATED ABOUT 5 KMS EAST OF THE SMALL CENTRAL HIGHLANDS TOWN OF OUSE, WHICH IS LOCATED ON THE LYELL HIGHWAY, 88KMS NORTH WEST OF HOBART, ALONG THE DERWENT RIVER. THE OUSE VINEYARD LIES IN A REGION OF NATURALLY LOW RAINFALL AND WARM DRYING WINDS, RESULTING IN VINES WITH NATURALLY LOW VIGOUR. WARM DAYS ARE BALANCED WITH COOL NIGHT TIME TEMPERATURES. 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 ALREADY RECOGNISED FOR ITS LOW RAINFALL.

THE SITE WAS PLANTED WITH MV6 CLONE PINOT NOIR IN THE EARLY 2000s, WITH THE INTENTION OF MAKING WINES OF DISTINCTION. SHOOTS WERE REMOVED PRIOR TO FLOWERING WITH LEAF AND BUNCH REMOVAL OCCURRING PRIOR TO VERAISON TO FINE TUNE VINE BALANCE AND FRUIT EXPOSURE. BEING OUR FIRST SEASON TAKING FRUIT FROM OUSE, EXTRA ATTENTION WAS MADE TO IDENTIFY ANY VARIATION WITHIN THE BLOCK FOR SELECTIVE PICKING. THE FRUIT WAS HARVESTED, WITH 30 - 40% GOING DIRECTLY INTO FERMENTERS TO MAKE UP THE WHOLE BUNCH COMPONENT. THE BALANCE OF THE FRUIT WAS DESTEMMED AND TIPPED ONTO THE WHOLE BUNCHES. AFTER THREE DAYS THE 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. THE WINE WAS THEN PUMPED INTO FRENCH OAK BARRIQUES (40% NEW) FROM SIX DIFFERENT COOPERS.

CLASSIC PINOT NOIR AROMAS OF SPICED RASPBERRIES, BAKED RHUBARB AND CRANBERRIES. AFTER SOME TIME IN THE GLASS, DORIS PLUM AND BLUEBERRIES EMERGE TO COMPLEX THE BOUQUET. THE PALATE CARRIES THE THEME OF RED FRUITS WITH A SOFT RICH ENTRY THAT TIGHTENS WITH THE FINE SAPPY TANNINS FROM THE WHOLE BUNCH COMPONENT AND THE NATURAL FINE ACIDITY. THE STRUCTURE GIVES LIFE AND FOCUS TO THE PALATE WITH ELEGANCE THAT IS A HALLMARK TO HIGH QUALITY PINOT NOIR. THE FINISH IS FRESH AND LINGERING.

FOOD MATCH : PAIR WITH GRASS FED LAMB, ROAST WINTER VEGETABLES AND A CRANBERRY REDUCTION, OR ROAST SPATCHCOCK WITH SPICED ASIAN GREENS.

VITAL STATISTICS

HARVEST: 5TH - 30TH APRIL 2014

TOTAL ACIDITY (G/L): 5.4

PH (UNITS): 3.62

TOTAL SO₂ (MG/L): 114

VEGAN FRIENDLY

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