

DALRYMPLE

PIPERS RIVER *Tasmania*

SINGLE SITE SWANSEA PINOT NOIR 2014

PLUMS • BLUEBERRIES • CINNAMON • RICH TEXTURE

SWANSEA, A FAVOURITE SEASIDE HOLIDAY DESTINATION ON THE SOUTH EAST COAST OF TASMANIA, IS RENOWNED FOR ITS WARM DRY SUMMERS AND AUTUMNS. LESS THAN ONE KILOMETRE FROM THE SEA, THE VINEYARD SITE LOOKS OVER GREAT OYSTER BAY TOWARDS FREYCINET PENINSULA. THE VINES HAVE BEEN PLANTED ONTO A GENTLE NORTHERN SLOPE OF BASALT SOIL, CAPTURING THE MAXIMUM AMOUNT OF SUN DURING THE GROWING SEASON. THE SEASON BEGAN WITH A COOL SPRING PROVIDING A LONG FLOWERING PERIOD. MID-JANUARY HERALDED THE START OF SIX WEEKS OF ABOVE AVERAGE TEMPERATURES COUPLED WITH VERY LITTLE RAIN, KEEPING RIPENING ON TRACK. SWANSEA EXPERIENCED THESE CONDITIONS THROUGH TO HARVEST, WITH GREAT FRUIT QUALITY.

THE SWANSEA VINEYARD IS OVER TEN YEARS OLD WITH AN EQUAL MIX OF PINOT NOIR CLONES MV6 AND 115. ALL WORK IS DONE BY HAND, FROM CANE PRUNING THROUGH TO SHOOT, LEAF AND BUNCH THINNING AND FINALLY HAND HARVESTING. TWENTY PERCENT OF THE BUNCHES WERE TIPPED DIRECTLY INTO SMALL OPEN TOP FERMENTERS, WITH THE BALANCE BEING DESTEMMED BEFORE BEING TIPPED ON TOP. FERMENTATION STARTED AFTER TWO DAYS AND FINISHED FOUR DAYS LATER WITH TWO GENTLE PLUNGINGS PER DAY. EACH FERMENTER WAS DRAINED AND PRESSED BEFORE BEING RACKED TO FRENCH OAK BARRIQUES (30% NEW). THE WINE WENT THROUGH MALOLACTIC FERMENTATION DURING ITS 10 MONTHS IN BARREL.

CHARACTERISTIC SWANSEA FRUIT AND OAK SPICE ARE FIRST EVIDENT ON THE NOSE, BUT IF PATIENCE ALLOWS, THEN WITH TWO TO THREE HOURS OF GENTLE BREATHING (DECANTING IS NOT REQUIRED), THESE AROMAS BUILD WITH DARK FLORAL NOTES, ABOVE RICHER DEEP PLUM, BLUEBERRIES AND CINNAMON. THE FRUIT HAS LOVELY PALATE PRESENCE, WITH RICH TEXTURE GIVING DEPTH TO VIBRANT DARK FRUITS, SOFT PLUSH TANNINS AND NATURAL ACIDITY PROVIDING BALANCE, LENGTH AND GENEROSITY. CAREFUL CELLARING OVER 8-12 YEARS WILL RICHLY REWARD THOSE LOOKING FOR THE COMPLEXITY THAT COMPLETES A FINE PINOT NOIR.



VITAL STATISTICS

HARVEST: 1ST - 30TH APRIL 2014

TOTAL ACIDITY (G/L): 5.3

PH (UNITS): 3.61

TOTAL SO₂ (MG/L): 84

VEGAN FRIENDLY

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