



**DALRYMPLE**  
PIPERS RIVER *Tasmania*



### PRODUCER PROFILE

Estate owned by: Hill-Smith Family  
Winemaker: Peter Caldwell  
Estate founded: 1987  
Region: Tasmania  
Country: Australia

## Dalrymple Estate Pinot Noir 2016

### WINE DESCRIPTION

The 2016 Dalrymple Pinot Noir is a blend from our own vineyards at Pipers River and Coal River Valley and also our growers at Swansea and Ouse. Each of these sites are unique with distinctive individual terroirs. Combined, each of these parcels bring a complexity to the final wine blend.

The 2016 was remarkable for the relatively calm, warm and dry conditions that started in early October and continued through to mid May, well after the early harvest was complete. There were periods of rain during this time of course, but these were infrequent and countered by the otherwise warm dry conditions. The mild spring produced an above average crop which was allowed to ripen fully through the very warm summer and autumn. Evidence of a warmer vintage is immediately apparent; with the generous red berry fruit aromas, hints of fresh cut plums and fine oak spice.

Each of the different parcels of fruit from across the vineyard sites are picked on their merit and in consideration of the vintage weather conditions. The fruit is harvested into 500kg bins and received at the winery to be destemmed and tipped into small open top fermenters. Fermentation starts after 2-3 days and continues for 4-5 days with plunging of the cap 2-3 times per day to extract colour and tannin from skins. The wine is pressed at completion of fermentation and is settled in tank for 24 hours before being pumped into French oak barriques, of which about 1/3 is new. Malolactic fermentation takes place during barrel maturation and the wine is pumped out and blended early in the following year.

### TASTING NOTES

Generous red berry fruit aromas, hints of fresh cut plums and fine oak spice. The entry onto the palate of soft red fruits with ripe tannin structure support the sense of a warm vintage. Savoury notes of dried meats and provencal herbs add to the complexity after opening, and will become more integrated with bottle age

### FOOD PAIRING

Basque spiced lamb with piperade and garlic rice; creamy pasta with crispy leeks, mushrooms and asparagus.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Multiple Vineyards
Soil composition:	Tasmanian Vineyards
Elevation:	50-1,000 feet
Average Wine Age:	20
Certified Organizations:	ISO14001; Entwine Australia
Sustainability Certification:	EPA Accredited Sustainability Licence

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	small open top fermenters
Malolactic fermentation:	Yes
Fining agent:	Vegan
Type of aging container:	Barriques
Type of oak:	French
Length of aging before bottling:	11 Months
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment

### ANALYTICAL DATA

Alcohol:	14.1
pH level:	3.6
Residual sugar:	0.4
Acidity:	5.4