



DALRYMPLE
PIPERS RIVER *Tasmania*



PRODUCER PROFILE

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

Dalrymple Pinot Noir Single Site 2015

WINE DESCRIPTION

COAL RIVER VALLEY IS CHARACTERISED BY LOW RAINFALL AND DRYING WINDS. AS A RESULT WE ESTABLISHED THE VINEYARD ON SOILS EXHIBITING GOOD MOISTURE HOLDING PROPERTIES AND SURROUNDED BY TREES TO HELP PROTECT THE VINES AGAINST STRONG WINDS. THE FRUIT FOR THIS WINE WAS SELECTED FROM A SMALL BLOCK OF MATURE 19 YEAR OLD VINES.

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.

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.

TASTING NOTES

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

FOOD PAIRING

NAVARIN STYLE LAMB MEATBALL CASSEROLE WITH FINGERLING POTATOES AND PEA TIPS IN AN AROMATIC TOMATO BROTH OR BUTTERNUT SQUASH AND WHITE BEAN STEW WITH LEMON JUICE PARSLEY WITH A WARMTH OF CURRY POWDER.

VINEYARD & PRODUCTION INFO

Vineyard name:	Jansz Parish
Soil composition:	Sandy loam over a clay subsoil. Depth is up to 60 cm. Well drained soil, low organic matter.
Elevation:	50-350 feet
Average Wine Age:	30
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:	8 months
Length of bottle aging:	18 months
Prefermentation technique:	1-3 days on skins pre fermentation before wild yeast start to ferment

