

## PINOT NOIR 2021

Since the first black cluster vines were available for purchase from Tasmania in 1827, Tasmania has been recognised as a producer of quality Pinot Noir. It was the sloping hills overlooking Bass Strait that made the site unique and inspired the Hill-Smith family to purchase the vineyard, along with distinct single sites around Tasmania in their pursuit to produce the perfect Pinot.

Dalrymple Pinot Noir is a blend of parcels from our own vineyards at Pipers River and Coal River Valley, along with our grower at Swansea. Each site and block is unique with distinctive individual terroirs, building complexity into the final blend.



### VINTAGE CONDITIONS

A windy spring and mild summer temperatures with patches of rain for the Pipers River region, while Coal River Valley had a dry, mild summer with a long autumn. This resulted in a late vintage that was matched with low yields, producing a wine of dark fruits and spice with fine tannins.

### TERROIR/PROVENANCE/REGION

Small batches of Pinot Noir were selected from sites in our own vineyards at Pipers River and Coal River Valley, along with our grower at Swansea. Each site and block has different clones and terroir, adding their own strengths and complexity to the final blend. The cooler northern maritime location at Pipers River produces Pinot Noir that is focused and structured, while the Coal River Valley in the south adds texture and softness to the mid-palate.

### TASTING NOTES

The deep garnet colour leads into spiced cranberries, black cherry, plum and mocha aromas. Given time, these aromas are complexed with Asian five spice and savoury characters. The palate is bright with fleshy, red fruits, spice, silky tannins and natural acidity keeping flavours lively to the long finish. As the wine ages, expect more savoury notes developing alongside the spicy, dark fruits.

### FOOD PAIRING

Smoked roast beetroot with silky skordalia or roasted duck with a black cherry and Madeira sauce served with creamy mashed potato.

<b>WINEMAKER</b>	Peter Caldwell
<b>HARVESTED</b>	23 March - 28 April 2021
<b>REGION</b>	Tasmania
<b>TOTAL ACIDITY</b>	5.62 g/L
<b>PH</b>	3.75
<b>SO2</b>	89 mg/L
<b>ALCOHOL</b>	14.0%
<b>CELLARING</b>	With careful cellaring this wine will evolve gracefully for 3-5+ years.
<b>FIRST VINTAGE RELEASE</b>	1991

### WINEMAKING

Each of the parcels were picked based on their merit. Fermentation started after two to three days and continued for four to five days, with five to twenty percent whole bunches, depending on site. The cap was plunged up to three times a day to extract colour and tannin from the skins. The wine was then pressed and settled before being placed into French oak barriques (21% new) for 12 months, where malolactic fermentation took place prior to filtration and bottling.

