

PINOT NOIR 2022

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 Ouse. Each site and block is unique with distinctive individual terroirs, building complexity into the final blend.



VINTAGE CONDITIONS

A cold, wet winter provided the vines with ample soil moisture. In the north of the state early spring was cool, while late spring was unusually warm, still and dry, leading to a good set of berries during flowering. The southern vineyards were influenced by cool southerly weather which delayed flowering and resulted in uneven berry set and lower yields. Summer and autumn were mild in the north and slightly cooler in the south of the state.

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 Ouse. 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 aromas are quite refined; wild blackberries mingle with red summer fruits and herbal notes. Given ten minutes in the glass, these characters take on riper notes of blackberry and blackcurrant with edges of black tea and dried provincial herbs. The palate is firm and elegant with fine acidity. With time red cherry, cranberry and a hint of tamarillo build into the mid-palate.

FOOD PAIRING

Peppered barbeque pork chops with sautéed apples in a cream brandy sauce, served on a bed of celeriac mash. Cashew cheese, red onion and wild mushroom galette. Also delicious with well-buttered and toasted hot cross buns.

WINEMAKER	Peter Caldwell
HARVESTED	March & April 2022
REGION	Tasmania
TOTAL ACIDITY	5.7 g/L
PH	3.63
SO2	74 mg/L
ALCOHOL	13.5%
CELLARING	With careful cellaring this wine will evolve gracefully for 3-5+ years.
FIRST VINTAGE RELEASE	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 (20% new) for 9 months, where malolactic fermentation took place prior to filtration and bottling.

