

## SINGLE SITE COAL RIVER VALLEY PINOT NOIR 2022

Magic happens when the right elements collide. In this case, Coal River Valley's plentiful sunshine, low rainfall and drying winds result in bright blue fruit flavours, soft tannin and bright acidity. This Pinot Noir is like a well-tailored suit that fits in all the right places. Take a bow, Mother Nature.



### VINTAGE CONDITIONS

A wetter than usual winter provided good soil moisture leading into the growing season. Spring was cool with the typical windy conditions of the Coal River Valley, this delayed flowering by ten days and lowered yields due to reduced berry set. Summer was slightly cooler than average, which resulted in a later harvest that was long, dry and mild.

### TERROIR/PROVENANCE/REGION

The grapes were predominantly sourced from Block I2 in the Pontos Hills vineyard, comprising a blend of clones 114 and 115. Managed with detailed hand work, including removal of excessive vegetative growth throughout the season, these vines were well balanced with low to moderate crops.

### TASTING NOTES

Savoury, earthy notes are subtle and lift after moments in the glass to reveal lively fruit characters of red cherry, blackcurrant and fresh-cut plums. The bouquet is further complexed by clove and Asian five spice. Vibrant, textured dark cherries give richness to the palate and finish. Complexity is added through savoury notes with hints of dried herbs framing the fruit, complemented by vibrant acidity and fine tannins.

### FOOD PAIRING

Slow-cooked duck breast with sweet and sour blackcurrant jus, served with celeriac purée and roast baby beets; or pad Thai with basil and roasted peanuts.

|                       |                                                           |
|-----------------------|-----------------------------------------------------------|
| WINEMAKER             | Peter Caldwell                                            |
| HARVESTED             | 30 April 2022                                             |
| REGION                | Coal River Valley, Tasmania                               |
| VINEYARD SOIL TYPE    | Sandy loam over dolerite                                  |
| VINEYARD ASPECT       | Predominantly east / north-east facing                    |
| FERMENTATION VESSEL   | Stainless steel open top fermenters                       |
| FERMENTATION TYPE     | Wild ferment                                              |
| TIME ON SKINS         | 8 - 10 days                                               |
| VINE AGE              | Average age of 21 years                                   |
| ALCOHOL               | 14.0%                                                     |
| CELLARING             | Complexity will build with careful cellaring for 5 years. |
| FIRST VINTAGE RELEASE | 2012                                                      |

### WINEMAKING

The fruit was handpicked, 8% of the bunches were placed directly into the fermenter with the balance being destemmed and placed on top for fermentation. Natural fermentation commenced after four days and the must was plunged up to three times daily. The wine was settled before placing into French oak barriques (30% new) for 10 months. Malolactic fermentation occurred in spring and the wine was blended in February prior to bottling.

