

PINOT NOIR 2023

Dalrymple Pinot Noir is a true reflection of our unique vineyards. Carefully selected parcels from Pipers River, Coal River Valley and our growers at Ouse create complexity and nuance. The refined aromas of wild blackberries, red summer fruits, and herbal notes evolve into blackberry and blackcurrant. The firm and elegant palate has a fine acidity, while flavours of red cherry, cranberry and tamarillo build over time, creating a truly remarkable experience. This wine is a celebration of the unique character of our vineyards, a reflection of the time, care and passion that goes into every bottle.



VINTAGE CONDITIONS

The Coal River Valley was influenced by a La Niña weather pattern, resulting in cooler south easterly airflow during the growing season and above average rainfall. By contrast, conditions at Pipers River were very mild and settled for much of summer with above average temperatures and a long, mild autumn with low rainfall. Conditions in both subregions increased the ripening season length, while decreasing the yield from cool weather during flowering.

TERROIR/PROVENANCE/REGION

Small batches of Pinot Noir were selected from sites in our vineyards at Pipers River and Coal River Valley. 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

Initial aromas of fresh cranberries, toasted spice and ripe tamarillo. These aromas are enhanced with earthy notes and dark plum after some time in the glass. The palate has attractive dark fruit with classic Tasmanian acidity, this is accompanied by complex herbal notes and a lingering finish with a touch of oak spice.

FOOD PAIRING

Baked gnocchi with wild mushrooms and pesto parmesan bechamel. Roast pork with pistachio stuffing served with braised leeks and creamy butternut mash.

WINEMAKER	Peter Caldwell
HARVESTED	April 2023
REGION	Tasmania
VINEYARD SOIL TYPE	Basalt & dolerite
VINEYARD ASPECT	Predominantly east/north-east facing
FERMENTATION VESSEL	Open top stainless steel fermenters
FERMENTATION TYPE	Cultured yeast
TIME ON SKINS	6 - 10 days
VINE AGE	Average age of 13 years
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.

