

SINGLE SITE SWANSEA PINOT NOIR 2021

As views go, the Swansea vineyard has a cracker. The 22-year-old vines look out over Great Oyster Bay on Tasmania's east coast. It's a spot that suits them. The result is a veritable rich Christmas cake of flavours; all concentrated spice and lashings of nice. Slightly lower acidity delivers a Pinot Noir that's like a gentle, comforting hug. It's rich, ripe, plush and rewarding to drink as a young wine.



VINTAGE CONDITIONS

Noticeably cooler and slightly wetter than the previous four vintages. A La Niña weather pattern continued with an easterly flow that typically brings moisture from the north-east. Flowering was affected by this with reduced crop and smaller berries. This turned out to be good news as the smaller crop coupled with the cooler, later season was ready for harvest in early April, before average autumn rainfall started falling.

TERROIR/PROVENANCE/REGION

The Swansea vineyard was planted in 1999 with Pinot Noir clone 115. All work is done by hand, from cane pruning through to shoot, leaf and bunch thinning and finally hand-harvesting. The vines have been planted onto a gentle slope of basalt soil that faces towards the north, capturing the maximum amount of sun during the growing season. The vineyard could not be closer to Great Oyster Bay or it would be underwater at high tide. Warm days and long summer nights means early ripening and richer Pinot Noir.

TASTING NOTES

Savoury notes with cocoa, rosemary and oak spice aromas overlay a core of tamarillo and ironstone. The palate is classic Swansea; soft, plush yet glossy tannins seamlessly in tune with natural, fine acidity. Ripe raspberry and cherry give richness to the mid-palate while underlying Christmas cake spice is very appealing with a long finish.

FOOD PAIRING

Red cabbage braised in a medley of blackberry, blueberry and boysenberry served with barbeque venison steaks and redcurrant jelly. Layered beetroot, sweet potato, chard and celeriac pastie slice served with spiced tomato sauce.

WINEMAKER	Peter Caldwell
HARVESTED	6 April 2021
REGION	Swansea, Tasmania
VINEYARD SOIL TYPE	Basalt
VINEYARD ASPECT	Gentle slope facing north
FERMENTATION VESSEL	Open top stainless steel fermenters
FERMENTATION TYPE	Cultured yeast
TIME ON SKINS	12 days
VINE AGE	22 years
ALCOHOL	14.5%
CELLARING	The Swansea Pinot Noir will continue to develop savoury note complexities with careful cellaring over 5 - 8 years.
FIRST VINTAGE RELEASE	2014

WINEMAKING

The fruit was hand-picked with a small percentage of bunches placed into open top fermenters, the balance added after being destemmed. Fermentation commenced and concluded ten days later with gentle plunging. The wine was pressed before being racked to French oak barriques (33% new), and underwent malolactic fermentation during its 10 months in barrel.

