

PINOT NOIR 2022

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

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.

TERRIOR/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.

ACCOLADES

James Suckling 87/100
Robert Parker 90 points

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
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	8 - 10 days
VINE AGE	Average age of 12 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.

