



PRODUCER PROFILE

Region: Tasmania  
Country: Australia

## Pinot Noir 2017

### WINE DESCRIPTION

Tolpuddle Vineyard Pinot Noir reflects the cool maritime climate of Tasmania's Coal River Valley, and the site itself is gently sloping, north-east facing, with light silica over sandstone. The result is a beautifully aromatic and textured Pinot Noir with intensity, power, purity and complexity.

### TASTING NOTES

Expressive Pinot aromas leap from the glass once again showing the extravagant, almost exotic nature of this wine. Dark cherry and a hint of plum meld seamlessly with spice and sap notes. The palate has both ripe and earthy edges with juicy acidity delivering brightness and freshness. There's a wonderful poise to the wine where the sense of structure and tannic grip perfectly frame the complex fruit and savory characters.

### FOOD PAIRING

Delicious alongside crispy-skin duck breast.

### VINEYARD & PRODUCTION INFO

Vineyard name:	Tolpuddle Vineyard
Vineyard size:	50 acres
Soil composition:	Light Silica over Sandstone
Training method:	Guyot VSP
Elevation:	132 - 198 feet
Vines/acre:	1,110 - 1,515
Yield/acre:	2.4 tons
Exposure:	Northeastern
Year vineyard planted:	1988
Harvest time:	March - April
First vintage of this wine:	2012
Bottles produced of this wine:	14,000

### WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Open-Top Stainless Steel Tanks
Length of alcoholic fermentation:	10 days
Fermentation temperature:	up to 90 °F
Maceration technique:	Cold Soak Maceration and Punchdown
Length of maceration:	15 - 30 days
Malolactic fermentation:	Yes
Size of aging container:	228L - 500L
Age of aging container:	New to 3 years
Type of oak:	French
Length of aging before bottling:	11 months
Length of bottle aging:	8 months