

Dalrymple The Estate Pinot Noir 2007

Pinot Noir is the Bête Noire of winemaking; frustratingly fickle to grow and challenging to craft but utterly delicious at its best.

For the Dalrymple Estate Pinot Noir, barrels displaying the greatest fruit expression and most complex structure are selected from the best blocks to create a final wine that reflects the best of the vineyard and winemaking to deliver wines with classical structure, great depth of flavour, length and texture.



WINEMAKERS COMMENTS

The 11ha Dalrymple vineyard in the Pipers River Region in Northern Tasmania is planted on a rich red ferrosol soil over a basalt plateau and rolling slopes. The close proximity of the Bass Strait moderates the natural cool climate making it ideal for slow ripening of fruit, resulting in intense flavours, whilst retaining great acidity and allowing even ripening of tannins to give wines of great natural structure.

At Dalrymple a variety of classical Pinot Noir winemaking techniques are employed: hand-sorting fruit, cold soaking, and whole bunch inclusion, hand-plunging and wild fermentation. In the exceptional 2007 vintage block A was declared the best of vineyard and its fruit allocated to the single estate wine.

This wine displays dark reds with a rich layered nose showing black cherry fruits, mulberries and violets. The oak is beautifully integrated and contributes cinnamon spice, toast and cream. The palate is layered and textured displaying rich pinot fruits of black cherries & raspberry with classical savouriness and structure. The tannins are fine and powdery and the finish is lingering and ethereal.

Suitable for vegans

VINTAGE CONDITIONS

2007 was a very good year in the Pipers River Region of Tasmania. An early year with dry, warm conditions it was ideal for fruit ripening. Low bunch numbers and medium bunch weights resulted in almost perfect vine balance, all leading to great fruit flavours.

For more information visit <http://www.dalrymplevineyards.com>

VINTAGE INFORMATION

Vintage	2007
Region	Pipers River
Winemaker	Natalie Fryar
Harvested	April 2007
Treatment	Matured for 6 months in French oak barriques - 91% new oak & 9% one year old oak
Alc/Vol	14%
Total Acid	5.9 g/L
pH	3.5

