

Dalrymple Single Domaine Block T36 Pinot Noir 2009

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

Each year Dalrymple seeks to explore expressions of Pinot Noir from varying sites across the state. In 2009, one site showed not only exceptional quality, but a distinctive expression of terrior, that demanded it be released as a single domaine wine.



WINEMAKERS COMMENTS

This wine is entirely from a single clone of Pinot Noir, the classic MV6, situated from Block T36 in the north Tamar Valley. T36 consistently produces wines of generous tannin and fruit expression and the 2009 vintage suited this block extremely well.

A number of classical Pinot Noir winemaking techniques are employed, including hand-sorting fruit, cold soaking, whole bunch inclusion, hand-plunging and wild fermentation.

A bright ruby red, the Dalrymple Single Domaine Block T36 Pinot Noir 2009 has a lovely depth of colour and lifted aromas of fresh dark fruits and a rich confit of plums, blackcurrant and blackberry. Attractive notes of fine herb support the rich fruit and a year of bottle age has helped to develop classical savoury Pinot Noir notes. Rich, firm and focussed, the palate is an example of muscular Pinot. Early sweet fruit opens up to spiced dark fruits and coffee notes on the mid palate, supported by fine grained long tannins that drive the finish with focus and length.

VINTAGE CONDITIONS

2009 was a vintage that challenged viticulturists and winemakers alike but the results proved exceptional. The growing season began with unusually warm and very dry conditions – the warmest October on record was followed by a very wet and cold November. The high rainfall filled soil profiles and promoted strong canopy growth. Ongoing cold and windy conditions resulted in a very low crop being set and the delay of ripening. January was extremely variable, with both the hottest Tasmanian day ever recorded as well as the coldest January day on record. February was mild and dry but March was the wettest in 20 years for the Tamar. Fastidious vineyard management was critical and, despite a tumultuous growing year, the attention to detail in the vineyard meant low volumes of exceptionally high quality Pinot Noir fruit arrived at the winery.

VINTAGE INFORMATION

Vintage	2009
Region	Tasmania
Winemaker	Peter Caldwell
Harvested	April 11 to 27, 2009
Treatment	Matured for 12 months in Allier barriques – 38 per cent new oak & 62 per cent one year old oak.
Alc/Vol	13%
Total Acid	5.3 g/L
pH	3.58

