

## Dalrymple Estate 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.*

*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

Each block of Pinot Noir from the Dalrymple vineyard is hand-harvested separately and also kept separate throughout the entire winemaking process. Some blocks are then divided into smaller parcels to maximise blending options. A number of classical Pinot Noir winemaking techniques are employed: hand-sorting fruit, cold soaking, whole bunch inclusion, hand plunging and wild fermentation. For vintage 2009 a single block, Dalrymple Cottage Block 1 (DRC1), shone above the rest. This block, with 20 years vine age, has reached a wonderful natural balance – low crops, early ripening and terrific fruit expression showing distinctive full ripe tannins and mulberry fruit. Twelve months of ageing in glass means the wine is released as it approaches the peak of its development.

Medium pomegranate and garnet in colour, the Dalrymple Estate Pinot Noir 2009 has a complex, lifted nose, fruit of mulberry, brambles and confit raspberry. Typical Dalrymple spice is complemented by cinnamon and attar of rose and nutty spiced oak supports the distinctive Dalrymple fruit. The even, mineral-textured palate is focussed and silky. Fine fruits, including raspberry, blood plums and darker fruits, abound across the mid palate, giving great length. Natural fresh acidity gives vibrancy to the palate and a perfectly balanced mouth watering finish.

### 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	23 to 28 April 2009
Treatment	Matured for nine months in 50 per cent new French oak barriques, 50 per cent one year old French oak barriques.
Alc/Vol	13%
Total Acid	5.7 g/L
pH	3.44

