

DALRYMPLE

PIPERS RIVER *Tasmania*

Dalrymple Pinot Noir 2008

Nestled in a cocoon of mixed vegetation and rolling hills, Dalrymple enjoys a unique and seductive aspect shared by only a few boutique vineyards littering Tasmania's Pipers River region.

Discovered by Dr Bertel Sundstrup in 1987 after a long search for 'the perfect site', this small mature family owned vineyard produces some of Australia's most distinctive cool climate wines.



WINEMAKING / VITICULTURE

Each block of Pinot Noir from both the Dalrymple and selected grower vineyards are hand-harvested separately and kept separate throughout the entire winemaking process. Some blocks are divided into smaller parcels to maximise blending options. A variety of classical Pinot Noir winemaking techniques are employed: hand sorting fruit, cold soaking, whole bunch inclusion, hand-plunging and wild fermentation; all selected to create wines that combine fruit intensity with layers of texture and persistent varietal characters.

The wine displays vibrant colours of garnet, with fresh aromas of clear raspberry and dark cherry fruits, hints of clove spice, rose petals and a touch of mint. These gorgeous fruit aromas are balanced by notes of cream, truffles and toast from barrel maturation. The palate is long and juicy with classical savoury Pinot Noir flavours and fine textured layers of dark fruits and spice.

Suitable for vegans

VINTAGE CONDITIONS

2008 was a warm, dry year across almost all of Tasmania, with perfect set, leading the way for good crops in all regions. The warmth of the growing season, with good rainfall at perfect times, maintained healthy canopies, which allowed these generous crops to ripen well. The resultant fruit at harvest was well balanced with great flavour.

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

VINTAGE INFORMATION

Vintage	2008
Region	Tasmania
Winemaker	Natalie Fryar
Harvested	27 March to 23 April 2008
Treatment	Matured for 12 months in 30% new French oak Barriques, 24% one year old French oak Barriques, balance in 2 & 3 year old French oak barrels
Alc/Vol	13.5%
Total Acid	5.8 g/L
pH	3.49

