

DALRYMPLE

PIPERS RIVER *Tasmania*

Dalrymple Pinot Noir 2009

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 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 Dalrymple Pinot Noir 2009 is rich, ruby red in colour with crimson notes. The wine displays an intense lifted nose of florals, spices and fruit. Initially the aromas are of rose petals, lavender, nutmeg and cinnamon; the wine then opens in the glass to reveal poached quince and raspberry fruits with delicate char and vanilla of French oak. The palate is juicy and vibrant with layers of strawberry and raspberry fruit, creamy oak influence and fine mineral tannins.

Suitable for vegans

VINTAGE CONDITIONS

The 2009 vintage challenged viticulturists and winemakers, 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 wet and cold November. The high rainfall filled soil profiles and promoted strong canopy growth. December was also cool and wet with strong winds, resulting in a very low crop being set and the delay of ripening. A late start to vintage was expected.

January could best be described as extremely variable, seeing both the hottest Tasmanian day ever recorded as well as the coldest January day on record. February saw the start of veraison and was mild and dry, perfect timing for the vines. March then saw more rain, a 20 year high for the Tamar region. Fastidious vineyard management was critical, and the expected late start to vintage got a little later. Despite a tumultuous growing year, the attention to detail in the vineyard meant low volume but exceptionally high quality Pinot Noir fruit arrived at the winery.

VINTAGE INFORMATION

Vintage	2009
Region	Tasmania
Winemaker	Natalie Fryar
Harvested	14 to 28 April 2009
Treatment	Matured for nine months in 32% new French oak barriques, 27% one-year-old French oak barriques, balance in two- and three-year-old French oak barriques
Alc/Vol	13%
Total Acid	5.6 g/L
pH	3.5

