

DALRYMPLE

PIPERS RIVER *Tasmania*

Dalrymple Pinot Noir 2010

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 is hand-harvested separately and kept separate throughout the entire winemaking process. Some blocks are 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; all selected to create wines that combine fruit intensity with layers of texture and persistent varietal characters.

A vibrant dark rose petal in colour, the Dalrymple Pinot Noir 2010 has perfumed aromas that are fresh with rose petals and lavender. The fruit expression is typically Tasmanian, with fresh strawberry and raspberry complemented by pomegranate and rosewater. The fruit is supported by delicate spice and dried savoury herbs and the oak expression is balanced and sweet. The palate is vibrant, with fleshy red cherry characters that give warmth and mouth filling texture. Seductive and creamy, this wine is balanced with supple tannins and a fresh natural acidity.

VINTAGE CONDITIONS

2010 was a vintage of two halves – after an ideal spring and summer the vines were beautifully balanced and fruit expression was very good. Excellent vineyard management and winemaking practices were rewarded in late March and early April when heavy rains swept through the region, resulting in a small make of high quality wine.

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

VINTAGE INFORMATION

Vintage	2010
Region	Tasmania
Winemaker	Peter Caldwell
Harvested	22 March to 26 April 2010
Treatment	Matured for 8 months in 45% new French oak barriques, 17% one-year-old French oak barriques, balance in 2- to 4-year-old French and American oak Barriques
Alc/Vol	13%
Total Acid	5.7 g/L
pH	3.47

