

SINGLE SITE MT. LORD PINOT NOIR 2023

Defying those who deemed it impossible, the Mt. Lord Vineyard site lies on a steep slope high up facing east, overlooking the Coal River Valley. The combination of low yielding, multi-clonal blocks and our small batch winemaking philosophy, using the finest of French oak barriques, challenge and excite us each harvest.



VINTAGE CONDITIONS

The 2023 Coal River Valley vintage was strongly influenced by a La Niña weather pattern, resulting in cooler south easterly airflow during the growing season and above average rainfall. These conditions increased the length of the ripening season, while decreasing the average yield as a result of cool weather during flowering.

TERROIR/PROVENANCE/REGION

Mt. Lord Vineyard is on a small, angular and varied landscape that lays on the protected easterly slope of the Pontos Hills. The vineyard rows run up the hillside from 134m to 156m above sea level, precariously positioned between a rock ledge below and steep barren hillside above. Managed with meticulous hand work throughout the season, these small blocks have been nurtured to promote a detailed expression of their environment.

TASTING NOTES

The nose opens with notes of ripe cranberry, blue florals and olive tapenade, backed by a light savoury character akin to liquorice root and damp earth with a faint edge of clove. Time in the glass brings out darker fruit notes of plum skin and blueberry with a lift of Tasmanian native herbs and dried thyme balanced with a seductive and succulent texture. The palate is medium-bodied with fine tannins and bright, linear acidity that gives energy without compromising depth. Red cherries and tamarillo are layered with five-spice and flinty, mineral notes. There is a sense of restraint, a hint to those who know the reward of time.

FOOD PAIRING

Slow-cooked, herbed, spring lamb shoulder with tamarillo jelly, served with sautéed potatoes, roasted beets and winter greens; or mushroom and butternut risotto with fresh rocket and cherry tomato salad.

WINEMAKER	Peter Caldwell
HARVESTED	16 April 2023
REGION	Mt. Lord, Coal River Valley, Tasmania
VINEYARD SOIL TYPE	Dolerite
VINEYARD ASPECT	Predominantly east facing
FERMENTATION VESSEL	Open top fermenters
FERMENTATION TYPE	Wild ferment
TIME ON SKINS	14 - 16 days
VINE AGE	9 years
ALCOHOL	13.5%
CELLARING	Complexity will build with careful cellaring for 3 - 5 years.
FIRST VINTAGE RELEASE	2022

WINEMAKING

The fruit was handpicked, a small amount of the bunches were placed directly into the fermenters with the balance being destemmed and placed on top for fermentation. A slow even fermentation with a couple of plunges and then pressed and placed into a blend of French oak barriques (30% new) for 10 months. Malolactic fermentation occurred in spring. Selected barrels were blended, bottled and cellared for 18 months before release.

