

SINGLE SITE PIPERS RIVER PINOT NOIR 2024

Home is where the heart is and home for us is at Pipers River. Here, the sloping terrain is caressed by the cooling sea breeze, giving fruit the chance to ripen at a leisurely pace over a long growing season. The result is waves of sour cherry flavours dusted with Asian five spice and subtle savoury undercurrent. Complex, elegant, subtle, delicious.



VINTAGE CONDITIONS

Above average rainfall at the start of spring was followed by mild temperatures leading up to flowering in mid-December. These conditions resulted in even berry development, coupled with vines of moderate vigour – a perfect start to the growing season. The season continued with warmer temperatures and almost no rain events, allowing the grapes to reach full maturity in pristine condition.

TERROIR/PROVENANCE/REGION

This single vineyard wine captures the essence of its climate and vintage. In close proximity to the cool waters of Bass Strait, its breeze moderates growth and grape ripening to maximise full maturity of flavours whilst retaining its fine natural acidity. Sourced from blocks D & E1, which are protected from the cool north-westerly winds by the Dalrymple hill.

TASTING NOTES

The warmer vintage is noticeable with a shift towards riper cherry, cranberry and hints of plum, while still retaining the hallmark Asian spice to add complexity, along with vanillin softness. There is a density to the aromas that takes time to fully unwind in its youth, it is worth opening 1-2 hours earlier to allow these to develop. A soft entry to the palate with ripe cherry flesh texture, balanced with fine natural acidity and silky tannins gives focus before the long fruit flavour finish. Once open, savoury notes will develop to further enhance the complexity.

FOOD PAIRING

Roasted pork loin with red cherry reduction served with celeriac puree and Asian greens; or spiced jackfruit, rice and bean filled baked peppers with roasted vegetables.

WINEMAKER	Peter Caldwell
HARVESTED	22 March 2024
REGION	Pipers River, Tasmania
VINEYARD SOIL TYPE	Predominantly basalt
VINEYARD ASPECT	East facing
FERMENTATION VESSEL	Open top fermenters
FERMENTATION TYPE	Cultured yeast
TIME ON SKINS	12 days
VINE AGE	Average age of 24 years
ALCOHOL	13.5%
CELLARING	Will improve in the cellar for 5 - 8 years.
FIRST VINTAGE RELEASE	2021

WINEMAKING

The fruit was hand-picked and placed into fermenters with 10% whole bunches included in the ferment, the balance being destemmed. Fermentation was complete after 5 days, with two to three gentle hand plunges during active fermentation to gently extract tannins. The wine was drained, pressed and settled prior to being placed in French oak barriques (30% new). The wine underwent malolactic fermentation during its 10 months in barrel.

