

SINGLE SITE OUSE PINOT NOIR 2023

Hit the road and head to Tasmania's Central Highlands to get a sense of the somewhat isolated place this vineyard calls home. The vineyard is named after the little town of Ouse which is located on the Ouse River. This is a unique site where there are no other vineyards close by. It is a place typically prone to low rainfall, north-westerly winds and stony basalt soil and broken shale down below. It is windswept dry hills of central Tasmania. If you were to pop a pin on the global map, you'd swear this was Burgundian in style; savour the power, structure and savoury notes. It's something quite special.



VINTAGE CONDITIONS

Easterly La Niña conditions again affected weather patterns, albeit to a lesser degree than last vintage, reducing the normal drying north-westerly winds with a milder spring and summer, but slightly warmer and drier autumn. These conditions were great for berry set, coupled with a milder growing season that was good for slowly ripening the grapes.

TERROIR/PROVENANCE/REGION

Single Site Ouse Pinot Noir offers a true interpretation of central Tasmanian terroir. The Ouse Vineyard was planted with MV6 clone Pinot Noir in the early 2000s. Into the blend for the first time this vintage includes 777 clone Pinot Noir planted in 2014. Our most inland Pinot Noir resource, this site is also one of the warmest. East facing, with protection from the prevailing north westerly winds by the mountain ranges, the soil is basalt with a large number of small stones throughout the profile adding to the character of the wine.

TASTING NOTES

With the site specific sour cherry, savoury and spiced notes, the 2023 also offers a darker fruit component with the addition of the 777 clone. This complexity also adds a touch of rose petal that is very alluring. The palate is distinctively Ouse, with the hallmark savoury tannins and finish, balanced with natural acidity and notes of sour cherry, cola and a seductive texture.

FOOD PAIRING

Miso fettucine with a cherry porcini ragù and ricotta salata; or tempura zucchini and spicy radish bao buns with bok choy slaw.

WINEMAKER	Peter Caldwell
HARVESTED	22 April 2023
REGION	Ouse, Tasmania
VINEYARD SOIL TYPE	Basalt
VINEYARD ASPECT	Predominantly east facing
FERMENTATION VESSEL	Open top stainless steel fermenters
FERMENTATION TYPE	Cultured yeast
TIME ON SKINS	8-10 days
VINE AGE	Average age of 15 years
ALCOHOL	13.0%
CELLARING	With careful cellaring this wine will evolve gracefully for 7-12 years.
FIRST VINTAGE RELEASE	2014

WINEMAKING

10% of the fruit was placed into fermenters as whole bunches, the remaining being destemmed and the whole berries being placed on top. After four days, natural fermentation commenced and the must was plunged two to three times daily. Four days later the skins were pressed to tank and left to settle. The wine was then placed into French oak barriques (30% new) for 10 months of maturation.

