

SINGLE SITE SWANSEA PINOT NOIR 2022

As views go, the Swansea vineyard has a cracker. The 22-year-old vines look out over Great Oyster Bay on Tasmania's east coast. It's a spot that suits them. The result is a veritable rich Christmas cake of flavours; all concentrated spice and lashings of nice. Slightly lower acidity delivers a Pinot Noir that's like a gentle, comforting hug. It's rich, ripe, plush and rewarding to drink as a young wine.



VINTAGE CONDITIONS

Cooler and slightly wetter as the weather pattern continued with La Niña, an easterly flow that typically brings moisture from the north-east. Flowering was affected by this, resulting in smaller berries. Summer was slightly milder than average with a long, warm autumn that allowed the grapes to ripen evenly. Harvest was three weeks later than normal, with fruit in great condition.

TERROIR/PROVENANCE/REGION

The Swansea vineyard was planted in 1999 with Pinot Noir clone 115. All work is done by hand, from cane pruning through to shoot, leaf and bunch thinning and finally hand-harvesting. The vines have been planted onto a gentle slope of basalt soil that faces towards the north, capturing the maximum amount of sun during the growing season. The vineyard could not be closer to Great Oyster Bay or it would be underwater at high tide. Warm days and long summer nights means early ripening and richer Pinot Noir.

TASTING NOTES

Bright, red fruits, red cherries and fresh plum, with earthy, savoury aromas adding to the complexity. The rich mid-palate texture that is a hallmark of this warm Tassie region is noticeable, but softer due to the cooler season with fine acidity that draws the flavours through to a long and lingering finish.

FOOD PAIRING

Seared porterhouse steaks with thyme pan sauce, served with creamy, mashed potatoes, green beans and fried shallots; or mushroom and sweet potato bao buns served with hoisin mayo, crunchy slaw and furikake.

WINEMAKER	Peter Caldwell
HARVESTED	24 April 2022
REGION	Swansea, Tasmania
VINEYARD SOIL TYPE	Basalt
VINEYARD ASPECT	Gentle slope facing north
FERMENTATION VESSEL	Open top stainless steel fermenters
FERMENTATION TYPE	Cultured yeast
TIME ON SKINS	10 days
VINE AGE	23 years
ALCOHOL	13.5%
CELLARING	The Swansea Pinot Noir will continue to develop with careful cellaring over 3 - 6 years.
FIRST VINTAGE RELEASE	2014

WINEMAKING

The fruit was hand-picked with a small percentage of bunches placed into open top fermenters, the balance added after being destemmed. Fermentation commenced and concluded ten days later with gentle plunging. The wine was pressed before being racked to French oak barriques (20% new), and underwent malolactic fermentation during its 10 months in barrel.

