

Devil's Corner

TASMANIA



Intrepid sailors navigating Tasmania's Tamar River discovered a treacherous bend and named it Devil's Corner. Beyond the tumultuous waters they found an amazing sanctuary, where still waters rewarded their hard navigational efforts. Their courage in pursuing this sanctuary is celebrated in this truly cool climate, finely crafted wine from Exceptional Tasmanian Terroir.

2019 Devil's Corner Pinot Noir

THE WINE

A strongly perfumed style redolent of spicy black cherry, dark fruits and hints of raspberries. The wine displays a juicy, sweet-fruit middle palate with soft, ripe tannins and fresh acidity. This Pinot Noir is brightly coloured with youthful purple tones. Made as a fruit-driven drink-now style with generous flavours, this delicious cool-climate Tasmanian Pinot Noir can also be cellared confidently for up to three years.

THE GRAPE VARIETY

Pinot Noir has its origins in the rolling chalky hills of eastern France where it is responsible for the region's famed red wines. It can be a temperamental and frustrating variety, even in hometown. Ripening early and low yielding, it is susceptible to excessive heat and cold and prone to large clonal variations. Pinot Noir is very sensitive to overcropping and vines with excessive bunch numbers struggle to ripen their grapes.

TECHNICAL DETAILS

Our vineyards are located on Tasmania's East Coast and in the Tamar Valley in the north of the state. The 2019 saw long slow ripening conditions producing very high quality Pinot Noir fruit for table wine, concentrated in colour and in character, and able to be harvested at only moderate potential alcohol yet with full flavour and ripeness. The fruit was destemmed and fermented on skins in static fermenters using an air maceration technique that allows gentle extraction of colour and tannins without overpowering the wine. It was bottled with an alcohol of 13.0% a T.A. of 5.61g/l and a pH of 3.54.

SERVING SUGGESTION

A versatile food wine that can be enjoyed with light or heavy dishes. Try this with pan fried duck breast and roasted Mediterranean vegetables. Or serve it with venison that is drizzled in a red wine and black pepper jus.

