

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.

2018 Devil's Corner Resolution Pinot Noir

THE WINE

The Devil's Corner Resolution Pinot Noir is made from the best blocks at our Hazards Vineyard. The East Coast of Tasmania is renowned for high quality Pinot Noir. A full bodied style of Pinot Noir showing dark plums, black cherry and hints of cedar from the quality French oak. The wine displays a juicy fruit driven middle palate with a crisp savoury texture and fine grained tannins. Given the wines depth and structure it is well worth putting some away in the cellar and looking at it again in 5 to 8 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

The Devil's Corner Resolution Pinot Noir is sourced from our east coast Hazards Vineyard. The Hazards vineyard produces wines of depth and intensity. The 2018 vintage was blessed with solid yields and powerful intensity as a result of several climatic influences extending back as far as 18 months prior to vintage. The fruit was cold soaked and plunged twice a day until ferment was started to gain lengthy tannins. The wild yeast ferment was completed with partial whole bunches to add texture and complexity. Hand plunged in open top fermenters up to 6 times a day at temperatures bordering 30°C. Basket pressed and settled for 48 hours then transferred to French oak of which 19% was new. It was bottled with an alcohol of 13.8% a T.A. of 6.0g/l and a pH of 3.55.

SERVING SUGGESTION

A Pinot Noir with this intensity and concentration screams out for quality food accompaniments. Chargrilled lamb cutlets marinated in a chimichurri and served with bok choy. Or why not try it with whole roasted duck, mediterranean vegetables and a deep red wine jus.

