



Appellation:

Coal River Valley, Tasmania

Vineyards:

Nocton Vineyard 100% Pinot Noir

Varietals: Clones:

MV6, D5V12

Harvested:

5th March – 18th March, 2019

Bottled:

18th January, 2020

Alc/Vol (%):

13.5

TA (g/L):

5.57

рН:

3.57

Cellaring:

Two - eight years

SEASON:

A very cool start to the season was punctuated by a few solid rain events in December that led to healthy dark green canopies. The final stage of the growing season was warmer than average which led to accelerated ripening, and dark colours. Natural acidity across both the clones in the top Pinot blocks was surprisingly high. Fruit was hand sorted in both vineyard and winery. The 19 vintage in southern Tasmania has produced dark brooding textured Pinot Noirs.

VINIFICATION:

Hand picked, straight into a refrigerated container parked on the vineyard. The fruit is then immediately sailed across Bass Strait and we receive it into the winery the following morning.

We destem the D clone and cold soak for 3-4 days, then allow it to warm to kick start fermentation (Indigenous yeast) in a small open oak vat. The MV6 from the top of the hill was fermented as whole bunches Both parcels were matured in French oak -25% new, 75% older - for 8 months in 225L barriques.

Racked to blend, no fining, no filtration. Bottled by gravity.

THE VINEYARD

Location:

Coal River Valley

Aspect:

North-east facing

Size:

34 Hectares

Planted:

1999

Soil type:

Calcareous & Triassic sandstone

Under vine:

Mv6, D5V12

In our obsession with Single Vineyard Pinot Noirs from great Pinot growing areas around the world, we have gone as far south (and as cold) as you can go in this country. Despite the cool temperatures, the sunlight hours are long and intense and we are intrigued by the depth of palate and colour that is possible from this landscape. While it is made with the Giant Steps gentle winemaking approach, the result is clearly a world apart in terroir.