

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.

2017 Devil's Corner Mt Amos Pinot Noir

THE WINE

The Devil's Corner Mount Amos Pinot Noir showcases the best of East coast Tasmanian Pinot Noir. A robust style of Pinot Noir showing ripe dark berry fruits and spice with hints of cedar from the quality French oak. The wine displays a sublime concentration, elegance and length. Given the wine's depth and structure it is well worth putting some away in the cellar and looking at it again in 6 to 10 years time.

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 Mount Amos Pinot Noir is sourced from our picturesque east coast Hazards Vineyard. The Hazards vineyard produces wines of depth and intensity with a powerful colour and flavour. A number of climatic circumstances led to solid yields of intensely flavoured Pinot Noir in 2017. The fruit was cold soaked and plunged twice a day until ferment was started. This was done with partial whole bunches. Hand plunged in open top fermenters, and up to 6 times a day in the middle part of the ferment. Ferment temperatures around 30°C. Basket pressed and settled for 48 hours then transferred to French oak of which 22% was new. It was bottled with an alcohol of 13.0% a T.A. of 6.4g/l and a pH of 3.39.

SERVING SUGGESTION

A Pinot Noir with this class and distinction screams out for quality food accompaniments. Try it with a seasoned duck breast char grilled to medium rare and thinly sliced over steamed asparagus. Or why not try it with a selection of washed rind cheese and walnuts.

