

POOLEY



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## 2022 BUTCHER'S HILL ORONSAY PINOT NOIR

Varietal/s: Pinot Noir  
Clone/s: MV6  
Alcohol: 13%  
GI: Coal River Valley, Southern Tasmania.  
Yield: 4 T/Ha  
TA: 6.05 /L  
PH: 3.55  
Baume: 13.2  
Harvest Date: 22nd March 2022  
Bottle Date: 1st April 2023  
Production: 988 Bottles

### Vinification:

The fruit was hand-picked and 80% whole bunch fermented. The 20% destemmed portion was placed on the bottom of the fermenter. Minimal pump overs. 18 days on skins in total. XR yeast used. Matured in 50% new oak using Sirugue barrels for 11 months.

### Vineyard:

Location: Coinda Vale, Campania  
Appellation: Coal River Valley  
Established: 1985  
Elevation: 80m-100m  
Soil Type: Sandy loams & sandy clay loam over impervious clay  
Aspect: North-East Facing  
Size: 12ha under vine

### Growing Season:

The lead-up to 2022 vintage included one of the wettest winters on record, a cool drying spring into summer with high humidity. All these factors led to healthy canopies and bunch numbers. The cool conditions, especially around the time of flowering resulted in some poor fruit-set in earlier flowering varieties. This delivered a combination of small and large size berries to form reducing the overall yields and intake in those varieties. The vintage started a couple of days later than usual, but with the high humidity/ lowered diurnal range, our late ripening varieties were picked slightly earlier than usual. Overall, a quality vintage.

### Tasting Notes:

Fragrant aromas of cranberries and vanilla with a dusting of allspice on the nose. Sour cherries, allspice and forest floor continues through on the palate. Finishes with well-integrated tannins and layered complexity.

