

POOLEY



POOLEY WINES
OUR PROUD HISTORY, YOURS TO ENJOY

CELLAR DOOR & BUTCHER'S HILL VINEYARD

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2024 PINOT GRIGIO

Varietal/s: Pinot Grigio

GI: Tasmania, Coal River Valley

Harvest Date: 14th to 29th March

Alcohol: 13.5%

PH: 3.29

TA: 6.92 g/L

RS: 0.8 g/L

Bottle Date: 30th July 2024

Production: 13,866 bottles

Growing Season:

Due to an unusually warm winter, 2024 growing season started 3 weeks earlier than expected. This led to a busy end of winter for the vineyard team who did a great job getting the vines ready for the season ahead.

The warmer temperatures and reduced but steady rainfall through the growing period was a contrast to V23, these optimal conditions lead to beautiful, high quality grapes. Harvesting commenced at Butcher's Hill in early March with the House Block Pinot Noirs, and concluded with the Cordon Cut Riesling at Butcher's Hill. Exceptional quality fruit and no pest or disease presence lead us to expect great things from the 2024 season.

Vinification:

Pinot Grigio from our Butcher's Hill and Cooina Vale vineyard plus local growers, all from the Coal River Valley.

Fruit was handpicked and cooled overnight to 5 degrees. Fruit was then whole bunch pressed to tank. After a cold settle overnight the juice was coarsely racked allowing some solids in the ferment. The juice was inoculated using TXL yeast. The wine was matured on fine lees for 4 months prior to bottling.

Tasting Notes:

A soft blush from skin contact during fermentation. Delicate aromas of red apple are followed by jasmine, pear and sour candy. The dry palate is lean with a subtle bitter almond and delightful lemon drop tartness. Serve very chilled and the orchard fruits will sing.

Cellaring Potential:

Drink fresh, 5 years (from vintage)