

POOLEY



PREMIUM  
TASMANIAN WINES



POOLEY WINES  
OUR PROUD HISTORY, YOURS TO ENJOY

CELLAR DOOR & BUTCHER'S HILL VINEYARD

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## 2023 BUTCHER'S HILL ORONSAY PINOT NOIR

Varietal/s: Pinot Noir

GI: Tasmania, Coal River Valley

Yield: 5 T/Ha

Clone/s: MV6

Harvest Date: 27th March

Alcohol: 13%

PH: 3.62

TA: 5.8 g/L

RS: 0 g/L

Bottle Date: 3rd March 2024

Production: 1,040 Bottles

### Vineyard:

Location: Richmond, Tasmania

Appellation: Coal River Valley

Established: 2003

Elevation: 30m-100m

Soil Type: Dolerite & self-mulching black vertosols over sandstone

Aspect: North Facing

Size: 6ha under vine

### Growing Season:

The 2023 growing season started with budburst in September and continued with flowering in November. 2023 vintage experienced a lot of wind and rain during flowering which made for very challenging conditions. Between October and December there was 230mm of rainfall on each of our vineyards. This resulted in poor fruit set, and reduction in our overall yields. Late December saw the rain ease leading away from the La Nina weather pattern and towards the warmer El Nino period. With a milder summer and no extreme heat we saw a steady and slow development of flavour, acid, sugar and tannins, bringing some amazing quality wines.

### Vinification:

Fruit was handpicked at 12.5 baume, 30% of the fruit destemmed and 70% included as whole bunches. Fermentation was carried out in 2.5 tonne open fermenter. The ferment was inoculated with XR Grand Rouge yeast. The wine spent 3 weeks on skins before being pressed out. The wine was matured in Sirugue French oak barriques for 11 months, 50% of the oak was new.

### Tasting Notes:

Hand harvested and selected MV6 clone from Butcher's Hill, rich notes of deep cherry, dark strawberry, and subtle spices. The nose reveals a complex blend of dried fruits, herbs, and spices, which will evolve to include aromas of forest floor and cured game meats as it matures. The palate presents firm tannins at the back, harmonized by soft fruit flavours at the forefront.

### Cellaring Potential:

30+ years (from vintage)

