

POOLEY



PREMIUM  
TASMANIAN WINES



POOLEY WINES  
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CELLAR DOOR & BUTCHER'S HILL VINEYARD

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## 2022 BUTCHER'S HILL ORONSAY PINOT NOIR

Varietal/s: Pinot Noir

GI: Tasmania, Coal River Valley

Yield: 4 T/Ha

Clone/s: MV6

Harvest Date: 22nd March

Alcohol: 13%

PH: 3.55

TA: 6.05 g/L

RS: 0 g/L

Bottle Date: 1st April 2023

Production: 988 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 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.

### 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.

### 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.

### Cellaring Potential:

30+ years (from vintage)

