

POOLEY



POOLEY WINES
OUR PROUD HISTORY, YOURS TO ENJOY

CELLAR DOOR & BUTCHER'S HILL VINEYARD
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2023 PINOT NOIR

Varietal/s: Pinot Noir
GI: Tasmania, Coal River Valley
Yield: 5-7 T/Ha
Clone/s: MV6, 777, ABEL, 115 and 114
Harvest Date: 25th March to 15th April
Alcohol: 13%
PH: 3.6
TA: 6.10 g/L
RS: 0 g/L
Bottle Date: 1st February 2024
Production: 21,696



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:

A blend of Cooinda Vale and Butcher's Hill with the addition of some smaller parcels of selected growers within the Coal River Valley. 10% whole bunch inclusion, 14-20 days on skins with minimal pump-overs. Inoculated ferment with XR yeast. Matured in a mixture of French Oak Barriques and Puncheons (10% new) for 9 months.

Tasting Notes:

Bright notes of fresh raspberry, cherries and black pepper on the nose with an underlying layer of mineral and cacao. On the palate, it's persistent with generous red fruits, cedar, subtle game, and a dusting of aniseed. It's delicately balanced with fine tannin and brilliant breadth.

Cellaring Potential:

8 + years (from vintage)