

POOLEY



POOLEY WINES
OUR PROUD HISTORY, YOURS TO ENJOY

CELLAR DOOR & BUTCHER'S HILL VINEYARD
1431 RICHMOND RD, RICHMOND TAS 7025
E: INFO@POOLEYWINES.COM.AU
PH: (03) 6260 2895

2024 PINOT NOIR

Varietal/s: Pinot Noir
GI: Tasmania, Coal River Valley
Yield: 4-7 T/Ha
Clone/s: Pommard, ABEL, 2051, 115 and 114
Harvest Date: 8th March to 5th April
Alcohol: 13.5%
PH: 3.61
TA: 6.0 g/L
RS: 0 g/L
Bottle Date: 2nd December 2024
Production: 38,184



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 Noir from Cooina Vale Vineyard, and select growers in the Coal River and Tamar Valleys. Fruit was both machine and handpicked. No whole bunch. All destemmed fruit. Fruit was fermented on skins for up to two weeks. Nice ripe fruit meant extraction was good. Yeast used was Grand Rouge. Wine was matured for 8 months in a mix of French oak barriques and puncheons from Francois Freres and Cavin.

Tasting Notes:

Ripe strawberries and raspberries with subtle candied notes, rounded firm tannins dry the palate and add richness. Black pepper brings in a slight spice and harmonises with the sour cherry and Coal River Valley earthiness. Enjoy with lamb, eggplant or duck breast.

Cellaring Potential:

8 + years (from vintage)