

POOLEY



PREMIUM  
TASMANIAN WINES



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

## 2023 BUTCHER'S HILL PINOT NOIR

Varietal/s: Pinot Noir  
GI: Tasmania, Coal River Valley  
Yield: 4 T/Ha  
Clone/s: MV6, 115, 114, ABEL and 777  
Harvest Date: 31st March 2023  
Alcohol: 13%  
PH: 3.62  
TA: 5.90 g/L  
RS: 0 g/L  
Bottle Date: 27th February 2024  
Production: 5796 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. This year, we experienced a lot of wind and rain during flowering which makes for very challenging conditions. Between October and December 2022, there was 230mm of rainfall at both of our vineyard sites. It resulted in poor fruit set, and an overall reduction in yield for the season. Late December saw the rain disappear, leading away from the La Nina weather pattern and towards a drier, warmer El Nino period. It was a mild summer with no extremes of heat, whilst remaining warm. This is great for steady and slow development of flavour, acid, sugar, and tannin. All the elements that make for great quality wine.

### Vinification:

Fruit was handpicked. 20% Whole bunch was included in the ferment with the balance being destemmed. The ferment was inoculated with XR yeast. Fermentation was approximately 20 days on skins. The wine was matured for just under 11 months in French oak barriques of which 35% was new. The cooperage used was Sirugue.

### Tasting Notes:

Perfumed notes of spiced cherry, cocoa and violets on the nose before developing into cranberries, pepperberry and currants on the palate. Underscored by impressions of truffle, spice and chocolate. Soft tannins make for a smooth finish, with firm acidity creating an everlasting length.

### Cellaring Potential:

15 + years (from vintage)

