

POOLEY



PREMIUM
TASMANIAN WINES



POOLEY WINES
OUR PROUD HISTORY, YOURS TO ENJOY

CELLAR DOOR & BUTCHER'S HILL VINEYARD

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2022 COOINDA VALE PINOT NOIR

Varietal/s: Pinot Noir

Alcohol: 13.1%

GI: Tasmania, Australia

TA: 6.0g/L

PH: 3.61

Clone/s: 114, 115, Pommard, Abel

Yield: 6.5 T/Ha

Baume: 12.5

Harvest Date: 1st April to 12th April 2022

Bottle Date: March 23rd 2023

Production: 8920 bottles.

Vinification:

Hand-picked. Wild fermentation (10% whole bunch blended from Oronsay ferment) for 16 days with 7 days post-ferment maceration. Matured in 30% new French oak barriques (Cavin & St Martin - Fine grain, 36 months seasoning, medium toast) for 11 months.

Vineyard:

Location: Campania, Tasmania

Appellation: Coal River Valley

Established: 1985

Elevation: 80m-100m

Soil Type: Sandy loams & sandy clay loam over impervious clay

Aspect: North-East Facing

Size: 16ha 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 fruitset 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.

Tasting Notes:

A wondrous display of fragrance with stewed fruits, liquorice and charred wood and subtle spice characters. The palate offers great intensity with red currants, sour raspberry and white pepper. The oak and tannin integrate seamlessly into a silky finish.

Optimal Drinking: 2023 - 2033

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