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CELLAR DOOR & BUTCHER'S HILL VINEYARD

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2023 JACK DENIS POOLEY PINOT NOIR

Varietal/s: Pinot Noir Gl: Tasmania, Coal River Valley Yield: 5.5 tonnes/Hectare Clone/s: Abel, 115, Pommard Harvest Date: 26th March - 10th April Alcohol: 13% PH: 3.60 TA: 5.9 g/l RS: 0 g/L Bottle Date: 17th July, 2024 Production: 1,164 bottles

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: 12ha under vine

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:

Fruit was handpicked from blocks 6 and 9. Fruit was 100% destemmed. Wild fermentation on skins for 14 days followed by an 8 day post ferment maceration. Matured in French oak barriques (Cavin+St Martin) 50% new for 14 months.

Tasting Notes:

This wine showcases a stunning purple hue, accompanied by aromas of kirsch, vanilla, and cedar. The intricate bouquet hints at a delightful palate experience, where chocolate, raspberries, baking spices, and scrumpy apple harmonize beautifully, supported by soft tannins and a robust acidity.

Cellaring Potential:

30 + years (from vintage)

