

POOLEY



PREMIUM
TASMANIAN WINES



POOLEY WINES
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CELLAR DOOR & BUTCHER'S HILL VINEYARD

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2023 COOINDA VALE PINOT NOIR

Varietal/s: Pinot Noir
GI: Tasmania, Coal River Valley
Yield: 3.5 T/Ha
Clone/s: 115, Pommard, Abel, 2051
Harvest Date: 26th March - 10th April
Alcohol: 12.5%
PH: 3.60
TA: 5.9g/L
RS: 0 g/L
Bottle Date: 18th March 2024
Production: 8,800 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: 16ha 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 except for Block 10. Most ferments were 100% destemmed fruit but a 100% whole bunch ferment was carried out on Abel clone. 15% of this was used in the final blend. Fermentation was carried out for 15-25 days with gentle extraction through modest pumper regime. Ferment was inoculated with XR Grand Rouge. The wine was matured for 11 months in French oak barriques of which 30% were new. Barrels used were CAVIN and St Martin. No fining but filtered.

Tasting Notes:

Classic Cooinda Vale, elegant, poised and precise. Delightful aromas of cherry ripe and caraway precede soft raspberry jube and fennel on the palate, with orange citrus, grapefruit pith on the lingering finish.

Cellaring Potential:

15 + years (from vintage)

