

POOLEY



PREMIUM  
TASMANIAN WINES



POOLEY WINES  
OUR PROUD HISTORY, YOURS TO ENJOY

CELLAR DOOR & BUTCHER'S HILL VINEYARD

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## 2024 COINDA VALE PINOT NOIR ROSÉ

Varietal/s: Pinot Noir

GI: Tasmania, Coal River Valley

Yield: 6 T/Ha

Clone/s: ABEL

Harvest Date: 16th March

Alcohol: 13.6%

PH: 3.3

TA: 6.8 g/L

RS: 0 g/L

Bottle Date: 12 August 2024

Production: 2,748

### 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: 18ha under vine

### 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:

Fruit was machine picked and tipped into our open fermenters. After 6-8 hours of skin contact, each fermenter had about 10% of the liquid drained off. This is known as Saignee. The benefit is we concentrate the Pinot Noir ferments by increasing the skin to juice ratio. The by product is the Rose. Run off juice was then cold settled and racked. Juice was warmed and inoculated with TXL yeast. Post ferment the wine spent 4 months on fine lees. No fining but filtered.

### Tasting Notes:

After missing the 2023 vintage our rose is back and delivering everything we've been wanting. On the nose it's all orange citrus and white peach, with a hint of pink grapefruit and nashi pear, the palate follows through with creamy ripe strawberries, red apple, citrus zest and a textural savoury finish.

### Cellaring Potential:

Drink fresh, 3 years (from vintage)

