

POOLEY



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: 4150 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: Cooinda Vale, Campania
Appellation: Coal River Valley
Established: 1985
Elevation: 80m-100m
Soil Type: Sandy loams & sandy clay loam over impervious clay
Aspect: North-East Facing
Size: 6ha 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

