



Varietals

100% Pinot Noir

Clones

Mariafield

Yields

14.7 T/ha

ABV

12.5%

PH

3.20

TA

7.90 g/L

RS

0.75 g/L

ACCOLADES



2025 COOINDA VALE PINOT NOIR ROSE

POOLEY WINES

OUR PROUD HISTORY, YOURS TO ENJOY

CELLAR DOOR & BUTCHER'S HILL VINEYARD

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VINEYARD INFORMATION

Vineyard: Cooinda Vale

Location: Campania, Tasmania

Geographic Indicator: Coal River Valley

Climate: Cool-climate

Established: 1985

Elevation: 80m-100m

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

Aspect: Sheltered North-East Facing

Size: 18ha under vine

QUICK DETAILS

Harvest Date

21st March

Bottling Date

7th July
2025

Production

5,928
Bottles

Yeast

Cultivated
Yeast

Fermentation

12 days

Skin Contact

14-16 Hrs

Maturation Time

3.5 Months

Maturation Vessel

Stainless Steel Tank



Vegan friendly, sustainably grown

VINTAGE DETAILS

The 2025 vintage in Tasmania's Coal River Valley was an outstanding season with a focus on quality and notable yields. A strong start with excellent winter and spring rainfall provided a solid foundation, ensuring healthy vine growth and canopy development. While a windy flowering period reduced yields in some varieties due to patchy fruit set, overall vine health was excellent. The season progressed with a warmer-than-average, yet mild, summer. This was moderated by our maritime influence, which prevented extreme heat and allowed for the slow, steady development of flavour, acid, sugar, and tannin. The lead-up to harvest was characterised by a long, dry autumn, creating ideal conditions for grapes to reach optimal ripeness while retaining their natural acidity.

The harvest began slightly earlier than usual, with the fruit showing beautiful concentration and excellent phenolic ripeness. Early indications suggest the 2025 wines, particularly the Riesling and Chardonnay, will be concentrated, complex, and elegant, showcasing both power and finesse.

WINEMAKING PROCESS

Our 2025 Cooinda Vale Rosé was made from machine-picked Pinot Noir grapes from Block 1 on the 21st of March. The grapes were gently pressed to a tank, and the juice was fermented at a cool 14°C for 12 days using a cultured yeast. We kept the wine on its light lees until bottling to build a bit of texture. It was bottled on the 7th and 22nd of July, 2025.

TASTING NOTES

This Rosé is a cracker. The colour is a beautiful pale salmon, and the nose is full of fresh strawberries, red cherries, and a hint of watermelon. The palate is crisp and refreshing, like biting in to a fresh red apple, followed with a lovely dry finish. It's got a nice line of acidity and a tiny touch of residual sugar (0.75g/L) that gives it a bit of roundness. It's the perfect drop for a sunny afternoon.

CELLARING POTENTIAL

Enjoy now.