

POOLEY



POOLEY WINES
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2022 JACK DENIS POOLEY PINOT NOIR

Varietal/s: Pinot Noir
Alcohol: 13%
PH: 3.60
TA: 6.2 g/l
Yield: 6 tonnes/Hectare
Clone/s: 114, 115, Pommard
Baume: 12.5
Harvest Date: 1st April - 10th April, 2022
Bottle Date: 10th March, 2023
Production: bottles

Viticulture:

Vineyard: Cooina Vale
Location: Campania, Tasmania
Appellation: Coal River Valley
Established: 1985
Elevation: 80m-100m
Soil Type: Shallow sandy clay loams over impervious clays.
Aspect: Sheltered North-East facing
Size: 12ha under vine

Vinification:

Fruit was hand picked, 80% destemmed and 20% whole bunch. Wild fermentation on skins for 12 days then a 10 day post ferment maceration. Matured for 11 months in 50% new French oak barriques (Cavin and St Martin).

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 fruit-set 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:

Brooding notes of cedar, violets, cherry and warming spice on the nose. Blackberries, wild mushroom and black cherries delight the palate with underlying notes of earth and savoury tobacco. There's a measured restraint to this wine with a crushed velvet texture and pitch-perfect acidity.

Optimal Drinking: 2023 to 2040

