



Tasting Notes 2015 Coolart Road Pinot Noir



Vintage	Following heavy rainfalls in the winter of 2014, vintage 2015 growing conditions were exceptional. Mild and consistent temperatures over the summer and a cool and dry autumn produced beautiful fruit, balanced yields and healthy canopies. The resulting wines have bright fruit, great balance and persistence. One of our very best vintages. Yields were well up on the previous vintage (overall 4.6 t/ha or 1.9t/acre compared to 2.1 t/ha or 0.8 t/acre).
Vineyards :: Clones	Coolart Road (D Block East 100%) :: MV6 (100%)
Harvest date :: Yield	Hand picked 11 March :: 6.29 tonnes/ha (2.5 t/acre, ~37.7hl/ha)
Brix :: pH :: TA	23.3° (12.9° Baumé) :: 3.51 :: 5.9 g/l
Winemaking	Grapes hand-harvested in mid March and, on arrival at the winery, 100% destemmed. A 5 day pre-ferment maceration preceded a 100% indigenous yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 20 days on skins). Following pressing and a short settling period the wine was transferred to 24% new French oak barriques. After a natural 100% MLF with warmer temperatures in spring, the wine was bottled unfiltered and unfiltered following a total of 15 months of oak maturation.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	15 months :: 24% new French oak barriques (medium toast; very tight grain; François Frères)
Malolactic	Complete
Residual sugar	Dry (0.35 g/l)
Finished pH :: TA	3.49 :: 5.7 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	164 dozen :: bottled 30 August 2016 :: screwcap
Release date	March 2017

TASTING NOTES

The location of this vineyard - at the warmer, lower northern end of the Peninsula, gives this a very different personality than the other single vineyard Pinots, the style juicier and immediately accessible. From first whiff this sets an easy red fruit tone, with kirsch liqueur and raspberry. It's open and glycerol-rich, the gentle mouthfilling warmth spreading out into a flattering flow of languid fruit, with the finish all seductive grape sweetness and light tannins. Pure fleshiness on show here.

Andrew Graham [February 2017, commissioned by TMBT]

Food :: Temperature	That flashy flesh would make this perfect with a little spice. A mild duck curry would work nicely. Also, this works better with a slight chill. Serve at 14–17°C.
Best drinking	2017-2027

REVIEWS

This is quite different to the other single vineyard releases with fruit rather than savoury structure the defining character. The nose has generous morello cherry that is given a spicy french oak lift and a touch of earth. The palate shows a fine line of acidity with drying but bright tannins that give a tartness to red cherry, raspberry and rhubarb fruit, oak is a background element that gives texture on the mid to back palate, a return of morello cherry frames the finish. This wine is certainly approachable now, but the tannin and acid structure suggests that time will also be kind. Optimal Drinking 2017-2028.

93 :: Patrick Eckel :: April 2017 :: winereviewer.com.au

Tastes warmer. It's a bit firmer too. The most masculine of the 2015 releases if you will, yet still dainty. There's a clenched fist appearance initially but a supple delivery here. Some smoke and savoury characters but red fruits really step up. Sure there's depth too, and that's what captivates me. It's tighter through the mid-palate. Superb hang time for what seems minutes cleansing the mouth literally making it water. Nice touch. Classy wine. Drink now to eight years.

93 :: Steve Leszczynski :: April 2017 :: qwinereviews.com

It's the most immediately accessible of the single vineyard releases but there's little to say that it won't hold and develop well over the coming years. It's a warmer, stewier style with ample fruit and a coming-right-at-you attitude. That said, there's a good lick of tannin too and plenty of savoury character; it pours on the fruit but its varietal heart is pure. This will please a lot of folks, now and in the future. Pretty strawberry, earth, bitumen, ground spice and stewed cherries. Well above average in general quality terms, if to quite up to its siblings. Drink 2018-2023+.

92+ :: Campbell Mattinson :: April 2017 :: winefront.com.au