



Tasting Notes 2016 Coolart Road Pinot Noir



Vintage After a very cold winter, the 2016 growing season had the highest average maximum temperature (23°C v 21.8°C avg), earliest flowering (10 days earlier than average) and harvest dates (23 days earlier than average) on record, lowest growing season rainfall (211mm v 348mm avg) and shortest hang time (budburst-harvest; 21 days shorter than average). The result was a dry and warm vintage with good yields.

Vineyards :: Clones Coolart Road (F Block 100%) :: MV6 (65%), 115 (18%), 777 (17%)
Harvest date :: Yield Hand picked 17-20 February 2016 :: 6.24 tonnes/ha (2.5 t/acre, ~37.4hl/ha)

Brix :: pH :: TA 21.4-23.0° (11.9-12.8° Baumé) :: 3.34-3.48 :: 5.6-6.7 g/l

Winemaking Grapes hand-harvested in mid February and, on arrival at the winery, 100% destemmed. A 3-7 day pre-ferment maceration preceded a 100% indigenous yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 15-25 days on skins). Following pressing and a short settling period the wine was transferred to 20% 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 12 months of oak maturation.

Aging :: Oak 12 months :: 20% new French oak barriques (medium toast; very tight grain; François Frères)

Malolactic Complete

Residual sugar Dry (0.82 g/l)

Finished pH :: TA 3.48 :: 5.8 g/l

Alcohol 13.5% (8.0 standard drinks/750ml bottle)

Production 320 dozen :: bottled March 2017 :: screwcap

Release date March 2018

TASTING NOTES

The Coolart Road vineyard is the earliest picked of the Ten Minutes by Tractor vineyards and typically produces a more fleshy wine. Yet in 2016 it is a different beast, with darker, savoury, meaty plum fruit and an earthen edge. The grapes for this wine were picked over several days at a range of different ripeness levels, a move which ultimately delivers surprising complexity. A brooding Pinot Noir, from a vineyard otherwise known for easy-going flavours.

Andrew Graham [February 2018, commissioned by TMBT]

Food :: Temperature The almost smoky edge would make this perfect with a smoky bresaola charcuterie platter. Serve at 14–17°C.

Best drinking 2018-2028

REVIEWS