

Pipers Tasmania 2024 Pinot Noir

AROMA

Red cherries with dark berry and cherry fruits, earthy spice with touch of brambly herb.

PALATE

Abundant fruits of mixed berries and cherries, evolving towards red fruits, laced with spices and supported with fine supple tannins

WINEMAKING

Harvested during the cool early morning temperatures, the grapes were destemmed without delay. The destemmed fruit was allowed to soak at cool temperatures for 2-3 days, then inoculated and fermented at between 25-30°C in stainless vessels.

The wine was gently pressed off skins prior to full malolactic fermentation. Bottled early under screw cap to preserve intensely perfumed aromas and rich, vibrant fruit with soft velvety tannins.

TECHNICAL NOTES

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| Variety: | Pinot Noir |
| Region: | West Tamar, Pipers Brook |
| Vines: | Selected vineyard sites from the West Tamar and Pipers Brook regions |
| Cellaring: | Up to 5 years |
| Alcohol: | 13.5% |

