

Bream Creek Vineyard is one of the pioneers of the modern Tasmanian wine industry. Our 7.5ha vineyard at Marion Bay in the south-east of Tasmania was originally planted in 1974, making it one of the oldest commercial vineyards on the island. Fred Peacock purchased the vineyard in 1990 and expanded the Pinot Noir and Chardonnay plantings, as well as introducing Sauvignon Blanc. Fred also planted what was arguably the first commercial planting of the rare German grape variety Schönburger in the southern hemisphere. Since 1990 our premium cool climate wine has been rewarded with 61 trophies and more than 1,150 show medals.

## **2022 Bream Creek Vineyard Reserve Pinot Noir**



## **Tasting Note**

Vintage 2022 was late in starting, and we only picked our first grapes on 28 March. Yields were generally very modest due to the lower bunch and berry sizes, which was a common theme across most of the cooler wine grape production areas of Australia this season. However, the lower quantity has resulted in excellent quality across all wine styles.

This is a powerful and complex wine, reflective of its Reserve status. Upon opening the nose is aromatic, with lifted cherry, plum, raspberry, spice and cedar aromas. The powerful palate features intense dark cherry, blueberry and mixed red berry flavours, matched by fine tannins and bright acidity and finishing with superb length and intensity.

## **Awards and Reviews**

Trophy "Best Pinot Noir" 2024 WineWise Championship
Double Gold Medal 2023 New Zealand International Wine Show
Gold Medal 2024 WineWise Championship
Gold Medal 2024 Frankfurt International Trophy
Gold Medal 2023 Royal Perth Wine Show
Gold Medal 2023 National Cool Climate Wine Show
Gold Medal 2023 WineWise Small Vigneron Awards
Gold Medal 2023 Rutherglen Wine Show
96 points Wine Showcase Magazine (June 2024)
92 points Dave Brookes (Halliday Wine Companion) April 2024

Alc/Vol 14.5%

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