

# Derwent

ESTATE WINES

## 2022 Lime Kiln Point Pinot Noir

### *Derwent Valley, Tasmania*

With a harvest sourced from 2 Vineyards, pure fresh primary berry fruits with underlying tannins, acidity and oak,

### **Wine Details**

**Region** Derwent Valley, Tasmania

**Vintage** 2022

**Type** Red Wine

**Variety** Pinot Noir

**Volume** 750ml

**Alcohol Volume** 13.5%

**PH** 3.56

**Standard Drinks** 8.3

**Acidity** 5.55

**Sugar** 0

**Closure** ScrewCap

**Harvest Date** March 2021

### **Vineyard Notes**

Sourced from 3 Vineyards. Derwent Estate, one in the Coal River Valley and another 35-year-old dry grown vineyard in the Hillwood area. All 3 vineyards are managed with VSP trellising and the fruit is hand picked.

### **Winemaking**

Picked at a point where the primary fruits were bright and fresh. We harvested in small batches with a different fermentation management program for each. By no means was this wine treated any less than our most expensive wines. Whole bunch, destemmed, pressed early, pressed late... Pinot Noir is about layers and we assist this by variation in our processes. All ferments were gently pressed into old oak barrels. After malo-lactic fermentation the wine underwent minimal fining with a small amount of Sulphur added prior to bottling.

### **Tasting Notes**

Sourced from multiple vineyards, this wine showcases fresh primary berry fruits with subtle tannins, acidity, and oak notes. It's a prime example of an early-released refreshing style of Pinot Noir.

### **Style**

Pure fresh primary fruits dominate with underlying tannins and acidity providing great support for this excellent example of early release café style Pinot Noir.

**Colour.** Red

**Bouquet.** Vibrant, fresh, raspberry, mulberry

**Palate.** Rich, cherry, berry fruits, subtle tannins.

**Peak Drinking / Cellaring Potential.** 10 Years

**Food Matches** Chilli Mussels, Salmon or fatty fish, Roast Chicken, Pasta