

2018 TAMAR RIDGE PINOT NOIR



WINEMAKER: Joel Tilbrook
REGION: Tamar Valley, Tasmania
VARIETALS: Pinot Noir
MATURATION: 12 months in seasoned French oak (20% new)
ANALYSIS: 13.5% alc/vol | 6.0 g/L TA | 3.53 pH

CLIMATE: The dominant influence of the maritime climates provides valuable protection from extreme weather, reducing risk of destructive frosts in the growing periods and tempering heatwaves. By any account, Tasmania is a veritable grape growing Eden.

WINEMAKING: After destemming, the must was pumped into open stainless steel fermenters with some batches allowed to undergo pre-ferment maceration and soak on the skins for up to 5 days. All batches were pressed using a hydraulic basket press and then pumped into French oak barriques. Approximately 20% of the wine was matured in new oak with the balance aged in a mixture of two to three year old barrels. Tamar Ridge Pinot Noir is typically aged for 10-12 months prior to bottling. 100% Vegan.

TASTING NOTES: A rich and complex nose showing generous aromas of ripe dark cherry and red berry fruits dominating against a background layer of spice and savory complexity. It has mouth-filling flavors of ripe raspberry and strawberry. The fruit flavors are balanced by a good concentration of fine, soft, silky tannins and enough acidity to give definition to the finish which is long and persistent with lingering ripe fruit.

CRITICAL ACCLAIM: 93 pts Wine Enthusiast, 92 pts Wine Spectator

ABOUT TAMAR RIDGE: As the name suggests, Tamar Ridge sits high on the western slopes of the Tasmania's Tamar Valley overlooking the Tamar River. For over 20 years, the winemakers have balanced the art and science of winemaking to craft elegant and multi-dimensional Pinot Noir wines that are regarded as among Tasmania's - and the world's - best. Guided by instinct, a willingness to experiment and an appreciation for the unique location, Tamar Ridge has earned its reputation as a fine wine producer.

