



TAMAR RIDGE

Tasmania



"This Pinot is an excellent example, showcasing the density yet elegance of Tassie's north."

- Christina Pickard, Wine Enthusiast, 2021

Joel Tilbrook

FOUNDED: 1994

WINEMAKER: Joel Tilbrook

SIZE: 323 acres

HARVEST: Early March to late April

CLIMATE: Cool

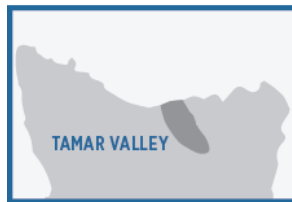
SOILS: Highly variable. Predominantly duplex soils with a clay sub soil and topsoils ranging from coarse quartz sand through to heavier ironstone clay foams

VARIETIES PLANTED: 56% Pinot Noir (182 acres), 9% Sauvignon Blanc (29 acres), 6% Riesling (22 acres), 4% Pinot Gris (14 acres)

WEBSITE: www.tamarridge.com.au



View from Tamar Ridge tasting room



PROFILE: 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.

At Tamar Ridge, the winemakers believe it takes more than mere brain power and creative flair to succeed - it takes obsession. Obsession with the soil at their feet, the grapes on the vines, and the wonders and challenges Tasmania's cool climate brings.

VITICULTURE: Making elegant and exciting Pinot Noir focuses on fruit sourced from the Kayena Vineyard in the Tamar Valley which comprises over 30 distinct Pinot Noir sites and a dozen different clones. These different clones, along with the vineyard location and a myriad of ways the wine can be made, are what determine the flavor and style of Tamar Ridge wines.

Embracing the founding ethos of innovation, the Tamar Ridge team has experimented with these different blocks and clones, trialling new winemaking techniques and viticultural practices for over 20 years. Each individual batch is made with minimal intervention allowing the fruit to best express its unique site. Each wine reflects the climate during that season and tells the story of its place.



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THE WINE

Tamar Ridge's winemakers balance the art of winemaking with the science of discovery to master the nuanced and truly extraordinary grape variety of Pinot Noir. **The winemaking team uses multiple winemaking techniques and viticultural practices and various clones of Pinot Noir while** embracing the wonders and challenges Tasmania's cool climate to make one of Tasmania's finest wines.



Pinot Noir: This Pinot Noir is deep purple with hints of crimson. 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. The wine is drinking well now and will develop more complex and savory characters with some more time in the bottle. It could be cellared for another four to eight years.



WINEMAKING: Tamar Ridge is particularly focused on making Pinot Noir, the only red varietal that they believe suits Tasmania like no other. Each wine reflects the climate during that season and tells the story of its place. Pinot Noir winemaking involves cold soaks, natural yeast, whole bunches, minimal filtration or fining and is 100% Vegan. Over 20 years of working with this land, they have come to know the different parts of the vineyard well, yet a desire to always make better wine drives them to continue to explore different ways to draw the very best out of this wonderful vineyard resource.



Winery located in the Kayena Vineyard



View from cellar door



Pumpover during cold maceration