

2023 DEVIL'S CORNER PINOT NOIR

Devil's Corner
TASMANIA



WINEMAKER: Joel Tilbrook & Tom Wallace
REGION: Tasmania
VARIETALS: Pinot Noir
MATURATION: Stainless steel
ANALYSIS: 12.5% alc/vol

CLIMATE: The East Coast of Tasmania enjoys a classic cool climate with cold nights and warm, mild days. The nearby maritime influence provides valuable protection from extreme weather, reducing risk of destructive frosts in the growing period. Generally, the weather runs from the west leaving Devil's Corner's vineyard in a rain shadow for much of the year allowing for near perfect growing conditions.

WINEMAKING: With fruit sourced from the East Coast and in the north, Tamar Valley, the 2023 vintage saw a cool season with very low yields of high quality Pinot Noir. The fruit was harvested at moderate potential alcohol yet with full flavor and ripeness. The grapes are picked quite early, and freshness abounds, thanks also to limited cold soaking and whole-berry ferments in static fermenters using an air maceration technique that allows gentle extraction of color and tannins without overpowering the wine.

TASTING NOTES: In the glass, this wine is brightly colored with youthful purple tones, delivering a strong perfume with spicy black cherry, dark fruits and hints of raspberries. True to its cool-climate sources, there is a juicy, bright middle palate with soft, ripe tannins, finishing with a fresh, exciting acidity. This wine is vegan-friendly.

CRITICAL ACCLAIM: Not yet rated.

ABOUT DEVIL'S CORNER: Devil's Corner, on Tasmania's East Coast, is one of the wildest and relentless environments on Earth. The name comes from intrepid sailors who, while navigating Tasmania's Tamar River, discovered a treacherous bend and named it Devil's Corner. Beyond the tumultuous reach, they found an amazing sanctuary where still waters rewarded their impressive navigational efforts. Today it is home to some of the most stunning vineyards in Tasmania. Devil's Corner holds a special kind of adventurous spirit that doesn't fight against the extreme elements. Instead, they've learned when to lean into them, and when to wait, in order to make the highest quality, approachable cool climate wines.

