



Tasting Notes 2015 Wallis Pinot Noir



Vintage	Following heavy rainfalls in the winter of 2014, vintage 2015 growing conditions were exceptional. Mild and consistent temperatures over the summer and a cool and dry autumn produced beautiful fruit, balanced yields and healthy canopies. The resulting wines have bright fruit, great balance and persistence. One of our very best vintages. Yields were well up on the previous vintage (overall 4.6 t/ha or 1.9t/acre compared to 2.1 t/ha or 0.8 t/acre).
Vineyards :: Clones	Wallis (Middle Block 100%) :: MV6 (100%)
Harvest date :: Yield	Hand picked 19-20 March :: 4.38 tonnes/ha (1.8 t/acre, ~26.3hl/ha)
Brix :: pH :: TA	23.6-24.1° (13.1-13.4° Baumé) :: 3.34-3.44 :: 6.7 g/l
Winemaking	Grapes hand-harvested in mid March and, on arrival at the winery, 100% destemmed. A 4-5 day pre-ferment maceration preceded a 100% indigenous yeast fermentation with manual plunging throughout, followed by a short post-ferment maceration (a total of 19 days on skins). Following pressing and a short settling period the wine was transferred to 18% new French oak barrels. After a natural 100% MLF with warmer temperatures in spring, the wine was bottled unfiltered and unfined following a total of 15 months of oak maturation.
Winemakers	Jeremy Magyar, Richard McIntyre, Martin Spedding
Aging :: Oak	15 months :: 18% new French oak barrels (medium toast; very tight grain; François Frères)
Malolactic	Complete
Residual sugar	Dry (0.26 g/l)
Finished pH :: TA	3.46 :: 6.2 g/l
Alcohol	13.8% (8.2 standard drinks/750ml bottle)
Production	264 dozen :: bottled 30 August 2016 :: screwcap
Release date	March 2017

TASTING NOTES

If you want to pick out a wine amongst the single vineyard Pinot Noir releases to look the most 'classic' it is the firm yet restrained Wallis. Despite the dark brooding nature of this wine – complete with beetroot, satsuma plum and cranberry, the style rambunctious and even (welcomingly) bitter, with a late hit of cherry fruit, all without falling into the trap of overripeness, then sprightly tannins to finish. All about power, yet without heaviness, it is an ideally balanced Pinot Noir.

Andrew Graham [February 2017, commissioned by TMBT]

Food :: Temperature	Roast duck with a blackberry jus would work nicely here, though caution about overdoing the blackberry lest it look too sweet! Serve at 14–17°C.
Best drinking	2017-2027

REVIEWS

Tasting this wine, it nears the Coolart Road wine in terms of heights and may even surpass it with time in the cellar. This wine has a perfume and balance on the palate that is superlative. It has aromas of cherry, florals and potpourri. I wrote "pinosity" but that isn't a word. Oddly enough it seems to be a google search though. The palate has long length, a plump middle palate, but enough delicacy and edge to suggest a long life ahead.

A smooth bell curve of pleasure right here. There's not much this Pinot doesn't have. You are lifted on its shoulders as it rides a smooth rail to the pointy end where there's a grasp of tension before relaxing and moving at peace to a calm place. Dark plums, spice through the mid palate before dark cherries swoop late. Almost a lemony like acid adds freshness and zeal with that soft spice refusing to lay down. So long to finish. And long is the word as - this will age a treat. Welcome to pleasure country. Drink now to ten years.

96 :: Steve Leszczynski :: April 2017 :: qwinereviews.com

It's interesting to note that the Wallis Pinot Noir has the least proportion of new oak, yet it's impact is seemingly more obvious than on the other single vineyard wines, no doubt due to the slightly fleshier plum and rhubarb fruit that emphasizes the spicy richness that comes from the oak. A light red in the glass with good clarity that's consistent with all the Pinot releases, the nose has a similar sap and smokey note and also benefits from fuller plum and dark cherry fruit and the before a baking spice lift. A medium to full bodied Pinot with everything in its place now, but also having the pedigree to cellar for at least a decade, layers of plum and dark cherry are bound by spice with drying, taut tannins a beautiful contrast. Lingering rhubarb, cherry and earth to finish. Drink 2017-2030.

96 :: Patrick Eckel :: April 2017 :: winereviewer.com.au