



Tasting Notes 2017 Wallis Tasmania Pinot Noir



Vintage	The 2017 vintage in Tasmania was a good season with excellent fruit grown across the state. The start to the season was wet, windy and cool resulting in a difficult flowering and therefore reduced yields; summer was cool and dry but the run in to harvest was warm and dry, allowing vineyards to reach their full potential.
Vineyards :: Clones	Wallis Tasmania :: Field blend (including MV6, 114, 115)
Harvest date :: Yield	Hand picked 5 April 2017 :: 2.3 tonnes/ha (0.9 t/acre, ~13.8hl/ha)
Brix :: pH :: TA	25.6° (14.2° Baumé) :: 3.39 :: 6.1 g/l
Winemaking	Grapes hand-harvested early April. 25% whole bunches with destemmed portion all whole berries, and transferred to 1 tonne stainless steel tanks. Held cold for a few days to delay start of indigenous yeast ferment which then typically runs for 25-30 days. Cap management by pump over with some plunging towards the end of the ferment. Following pressing, the wine was transferred to one year old 228 litre French oak barrels for 11 months. Natural 100% malolactic fermentation before bottling unfinned and with minimal filtration.
Winemakers	Sandro Mosele, Martin Spedding
Aging :: Oak	11 months :: one year old 228 litre French oak barrels (medium toast; very tight grain; François Frères)
Malolactic	Complete
Residual sugar	Dry (0.34 g/l)
Finished pH :: TA	3.41 :: 5.5 g/l
Alcohol	14.0% (8.3 standard drinks/750ml bottle)
Production	45 dozen :: bottled 19 February 2018 :: screwcap
Release date	Not yet released

TASTING NOTES

A different Wallis, from a different state and a very different Pinot. We often think of Tasmania as a cold place, but this warm and ripe, luscious Pinot is anything but delicate. Blackberry jam, vanilla bean oak and with tannins given an extra boost by whole bunches. Power, weight and sizeable impact - a long way from the Peninsula, and an interesting contrast.

Andrew Graham [February 2019, commissioned by TMBT]

Food :: Temperature	Such flavour volume means that red meat is the way. A butterflied lamb with rosemary. Serve at 14–17°C.
Best drinking	2019-2029

REVIEWS