## SAILOR SEEKS HORSE

## pinot noir 2021





Winemaker: Paul & Gilli Lipscombe Grape(s): Pinot Noir GI: Tasmania Site(s): Estate vineyard in Huon Valley

Vintage notes: It's nice to return to a vintage where we don't have to use 'atypical' as a descriptor for the year! In many ways it was probably the most typical of all of harvests down in the Huon. Wet, cold and windy to start, warm in the middle and a gentle easing into harvest. Picking dates were fairly typical with the fruit mostly being harvested in the first two weeks of April, though it was the earliest pick ever of the 777 clone that was picked before a rain event at the end of March.

Vineyard notes: Planted in 2005, the 6.5ha site was abandoned for several years by its original owners before being resuscitated by the Lipscombes. The site had a lot of potential: NE-facing slope, frost free(ish) and well drained sandy-loam soil over clay. After some replanting, the vineyard is now composed of 2 hectares of chardonnay (Dijon clones 277, 76, 95 and 96), with the rest of the vineyard made up of the pinot noir clones

replanting, the vineyard is now composed of 2 hectares of chardonnay (Dijon clones 277, 76, 95 and 96), with the rest of the vineyard made up of the pinot noir clones 114, 115, MV6, 777, 2051 (D5V12) and 8048 (D2V6). Everything is planted at a density of 4000 vines/ha, which seems about right for the soil capacity. 700mm or so of average annual rainfall provides enough to farm without irrigation. Vines are farmed without synthetic additions.

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**Winemaking:** Hand-picked with 5% whole bunches. Fruit is soaked at ambient temperature (cold in the Huon) and then natural yeast commence the fermentation process. Once the ferment is complete, the Lipscombes taste the wine on skins until the tannin profile is right, and then press straight to barrel. The wine is left unsulphured until mid-summer, before a small SO2 add. Aged in about 10-15% new oak, a variety of barrel sizes.

Closure: Stelvin ABV: 13.2%

**Tasting Notes:** otes of native riberry, sour red cherry, black plum, smoked truffle, anise, and fern. A delicate balance between red and dark fruits, high-toned aromatics, layered depth and verve.

**Label art:** The infographic on the label summarizes the regional and vintage conditions of each release.

Production size: 500 cases