

Pinot Noir 2016

Eddystone Point was first released in 2013 and realises the winemaking team's vision to create wines that are drinkable, affordable and represent the undisputed quality of Tasmanian fresh produce.

Eddystone Point, situated in windswept North East Tasmania, features some of the most uniquely layered terrains on the planet. Our wines embody Tasmania's diverse and distinctive landscape revealing characters that showcase the untouched natural beauty of this faraway place.

Winemaker's Notes

The 2016 vintage was the hottest and driest in Tasmania's history. Temperatures were significantly higher and rainfall significantly lower than the long term averages. A large rain event at the end of January came just at the right time, with berries plumping early. Strict irrigation kept canopies lush and green throughout the season and flavour ripeness was noticed early on. Overall, the year produced higher than average yields and good quality.

Tasting Notes

Wine Style

Sweet 1 2 3 4 **5** Dry

Light 1 2 **3** 4 5 Full bodied

Colour:

Brilliant & bright, light red cherry

Bouquet:

Lifted aromas from fresh red fruits precede subtle spice, so typical of Tasmanian Pinot Noir.

Palate:

Silky & textural, this wine is fresh & fruit driven. Easy drinking, yet complex, careful whole bunch inclusion adds structure and length to the wine, exhibiting hallmarks of the house style, in a generous, approachable fashion.

Alcohol 13%	Winemaker Richard Evans	Fermentation Open top, stainless steel, temperature controlled fermenters
Residual Sugar 2.1 g/l	Region Tasmania Derwent Valley & East Coast	Maturation 9 months in 20% new French oak and a mixture of older oak
Acidity 6.11 g/L	Grape Variety Pinot Noir	Cellaring Drink now or cellar for up to 3-5 years
pH 3.54		Harvesting 100% hand picked

