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# Pinot Noir 2019

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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 fruit for this Pinot Noir was hand harvested from the Tamar Valley and East Coast regions of Tasmania. Intense aromas of red berries precede subtle spice so typical of Tasmanian Pinot Noir. A moderately dry winter preceded a very dry and frosty Spring, with the north experiencing a large number of significant frosts during Oct and into November, although luckily no damage was done. A warmer than average growing season followed, with December and January recording record high temperatures, and helping to fuel significant bushfires burning in the state's south west. A handful of cooler days in February helped to avoid a new summer heatwave record, reducing the 2019 summer season to the second hottest on record after 2016.

## Tasting Notes

Sweet 1 2 3 **4** 5 Dry

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

**Colour:** Bright, vibrant red

**Bouquet:** Lifted, fresh cut strawberry and Morello cherries gives way to subtle and complex spice from whole bunch inclusion and quality French oak

**Palate:** The entry is gently sweet, then, aided by balanced natural acidity, strawberry seed tannin carries the palate to a point. Structure is light, yet with interest, cherries and spice are a feature. Its delicate shape, and carefully considered use of whole bunches and French oak revolve around purity of fruit. It is poised and balanced, true to style.

**Food pairing:** Crispy Peking duck pancakes with side of Asian greens and sticky rice.

<b>Alcohol</b> 13.5%	<b>Winemaker</b> Stewart Byrne	<b>Fermentation</b> Open top, stainless steel, temperature controlled fermenters
<b>Residual Sugar</b> 0.2 g/l	<b>Region</b> Tasmania Derwent Valley, Tamar Valley & East Coast	<b>Maturation</b> French Barriques
<b>Acidity</b> 5.5 g/L	<b>Grape Variety</b> Pinot Noir	<b>Cellaring</b> Drink now or cellar for up to 3-5 years
<b>pH</b> 3.5		<b>Harvesting</b> 100% hand picked

