



2017 Stoney Vineyard Pinot Noir

Stoney Vineyard Pinot noir originates from ancient, cool climate terroir in Tasmania's historic Stoney Vineyard.

Stoney Vineyard Pinot noir is a wine of bright fruit and true varietal character. Grapes are harvested entirely by hand, typically in the middle of April. It benefits from a northerly vineyard aspect and long sunshine hours combined with strict viticultural regime.

Stoney Vineyard Pinot Noir is crafted in small batches employing open vat fermentation, and has a density of character unexpected from a Pinot noir that has received no oak treatment.

Our vineyard technique of little to no irrigation and the resulting high skin vs flesh ratio of our pinot is evident in this rich and purposeful Pinot noir. It will certainly benefit from medium term cellaring and will pair well with tapas, duck and lighter game meats.

TASTING NOTES

Dark plum in colour. First notes hint at well ripened blueberries and a brightness of cherry. Finishing wisp of menthol completes the tasting of this refreshingly complex, young wine.

ALCOHOL 14.5%

Domaine A is set in one of the most pristine natural environments in the world. Established in 1973, the historic Stoney Vineyard is the oldest vineyard in Tasmania's Coal River Valley. Ancient soil and truly cool climate give rise to inspirational terroir founded on 200 million year old Jurassic Dolerite. Domaine A lies on a north facing slope that enjoys a temperate maritime climate and extended sunlight hours over a long, cool season. Stoney Vineyard wines are a compelling reflection of this extraordinary terroir.
