

`Tout Pres` Geelong Pinot Noir 2014

Geelong, Victoria, Australia



Grape Varieties	100% Pinot Noir
Winemaker	Gary and Nick Farr
Closure	Natural Cork
ABV	13%
Bottle Sizes	75cl

PRODUCER

Based in Geelong, around 80 kilometres southwest of Melbourne, Gary Farr and his son Nick make small quantities of single vineyard Pinot Noir and Chardonnay that rank among Australia's best. Gary has been making wine since the early 1980s in Australia (at Bannockburn) and Burgundy (10 vintages at Domaine Dujac). Not simply following in his father's footsteps, Nick has also carved out a stellar reputation of his own and was named Winemaker of the Year by Gourmet Traveller Wine in 2020. They work with multiple sites in the region that encompass a range of aspects and soil types, including loam, limestone and both red and black volcanic soils. This variation, together with a light touch in the cellar, lends itself to elegant wines of great complexity.

VINEYARDS

From a single vineyard of only 2.5 acres, Tout Pres has three individual soil types, across a three sided cirque (an amphitheatre-like valley head) that rises above the other vineyards. Each slope consists of a specific soil type. The largest slope is black volcanic soil over limestone, the second is quartz gravel mixed with red ironstone soil, and the third is an iron strand in grey sandy loam. The clones currently used are 113, 114, 115, 667, 777 and MV6 in this vineyard which the Fars expect to acclimatise and mutate to become the 'Tout Pres clone'. It is the most densely planted vineyard on the estate, hence its name 'very cosy' at 7,500 vines per hectare. The soil composition and the competition between the vines forces them to work hard, which leads to excellent concentration and balance in the final wine.

VINTAGE

The season started well with average rainfall during a slightly warm winter which became an early spring because of the warm conditions. The vines looked fantastic leading up to flowering which was perhaps a week earlier than normal. An extended cold, wet and windy period between October to November prolonged flowering and resulted in lower potential yields. After a warm January and February, the vines were in excellent health and held their acidity until picking during the first week of March. Yields were down 40%, comparable to 2002 and 2007, yet the flavours were far more complex, deep and persistent.

VINIFICATION

The fruit was hand picked and sorted in the vineyard, then 100% whole-bunch fermented in an oak fermenter before a four day cold soak. The wine was then transferred by gravity to 100% new Allier Remond barrels. The wine was racked by gas after secondary fermentation, then again at 18 months to be bottled.

TASTING NOTES

A classic By Farr nose, with a beautiful earth-driven bouquet of integrated spicy fruit, mineral elements and oak characters. Tout Pres' signature forest floor character on the palate is complemented by very fine tannins and a long and fine finish. Even with its power and multi-layered flavour profile, the wine is very focused due to balanced, lingering acidity.