



Grape Varieties	100% Pinot Noir
Winemaker	Peter Dawson
Closure	Screwcap
ABV	12.5%
Acidity	5.8g/L
Wine pH	3.6
Bottle Sizes	75cl
Notes	Vegetarian, Practising Organic, Vegan

PRODUCER

When Peter Dawson and Tim James met in 1976 while working at Hardy & Sons, it set in motion a lifelong friendship culminating in the founding of Dawson James, a critically acclaimed Tasmanian winery focused on cool-climate expressions of Australian Pinot Noir and Chardonnay. This duo collectively has 80 vintages worth of experience, and it is therefore unsurprising that Dawson James has fast become one of Tasmania's leading wineries for quality and innovation. The wines are made from a single vineyard around 60 kilometres northwest of Hobart. Soils at the 'Meadowbank Vineyard' include sandy loams, structured clays and sandstone, which naturally limit vine vigour, resulting in a perfect balance between fruit intensity and acidity.

VINEYARDS

Grapes are grown on the Meadowbank vineyard on the upper Derwent River in Tasmania, which is a cool, low rainfall site. Soils are hungry sandy loams over sandstone, and promote balanced vigour in the vine canopy. The vines were planted 1990 which makes this vineyard one of the most mature plantings to produce wine in Tasmania. Pinot Noir clones are MV6 and Pommard. The vines are hand pruned to one spur and a ten-bud cane to produce 4-6 tonnes per hectare.

VINTAGE

2018 was a warmer season than normal, resulting in earlier flowering and fruit set. The Pinot Noir was picked on 16 March, two weeks earlier than average. Low crops resulted in even ripening of the fruit, with full flavour development occurring at moderate grape sugar levels. Plentiful natural acidity and low alcohol have resulted in a beautifully balanced wine.

VINIFICATION

Grapes were hand-picked and 40% were left as whole bunches, with the remainder destemmed. The fruit was cold macerated in open fermenters for 3-5 days prior to warming and the onset of natural fermentation. Fruit was fermented to dryness on skins over a the course of a week, after which the fermenter was drained, and skins were basket pressed. After a brief settling period, the wine was transferred to Burgundian-coopered French oak barriques, 40% of which were new. After ten months' maturation in oak the wine was racked and blended for bottling in February.

TASTING NOTES

Bright, supple and complex. The nose combines fragrant, spicy cherry fruit and some sappiness from whole bunch inclusion. Perfectly integrated oak provides both a sweet and savoury lift. The palate is a story of texture rather than structure with red fruits mingling with fine tannins to create a velvety mouth feel. Bright and soft acidity ensures persistence and an enduring finish.

AWARDS

International Wine Challenge 2022, Silver
International Wine Challenge 2021, Trophy