



HOLM OAK
TASMANIA

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'HOTSHOT' PINOT NOIR

DARK CHERRY, INTENSE,
COMPLEX, FRENCH OAK

WINEMAKING NOTES

This wine is a blend of only two barrels. One barrel was made from fruit that was 100% whole bunch fermented and the other was 50% whole bunch. The style of fermentation creates a wine with beautiful perfume, structure, and complexity. The wines were basket pressed (which prevents too much of the green tannin being extracted from the stalks) and matured in oak for 15 months.

TASTING NOTES

This is a beautiful, complex and understated pinot noir. It has beautiful richness and purity of varietal character with classic cherry and plum aromatics. These are enhanced and complemented by, earthy, mushroom, forest floor characters. The palate has fine stalky tannins, amazing depth and concertation and lovely balanced acidity.

TECHNICAL NOTES

Alcohol: 13.5%

Harvest date: April 2017

Acidity: 5.8 g/l

Bottling date: May 2018



FOOD MATCH TRUFFLES

Wines with earthy, mushroom notes go well with the savoury characters of truffles, and the Hotshot Pinot is a perfect example of this.

LOCAL TRUFFLE PRODUCERS

Truffles are grown in the pristine Tasmanian environment which is an ideal environment for the production of the black truffles. There are now a number of truffle producers in Tasmania.

Truffles of Tasmania are located in Needles not too far from Deloraine and offer tours of their farm, where you can learn the art of truffle hunting and buy fresh truffles at farm gate prices.

Truffle season runs from late May until September.

For tour times and booking see www.trufflesoftasmania.com.au

My favourite way to use the truffle is to shave it over mushroom risotto and enjoy with a glass of Hotshot Pinot. It's a ritual we do at our house at least once a truffle season.

2017 'HOTSHOT' PINOT NOIR