



HOLM OAK
TASMANIA

11 West Bay Road, Rowella, Tasmania 7270

Phone: 03 6394 7577

Email: admin@holm oakvineyards.com.au

Facebook: Holm Oak Vineyards

Twitter: @HolmOakWinesTas & @PinotDpig

PINOT NOIR

STRAWBERRY, CHERRY,
SPICE, LICORICE, SILKY

WINEMAKING NOTES

Several clones of Pinot Noir from many blocks on our Estate vineyard were picked over a three week period. All batches were destemmed and were wild fermented in small open top fermenters. Ferments were hand plunged up to 5 times a day and then pressed to oak upon dryness. The wine underwent MLF in barrel and was then racked back to barrel for further maturation. 25% new French oak was used (the remainder 1 - 4 year old barrels) and the wine was matured in these barrels for 10 months.

TASTING NOTES

Low yields resulted in great fruit concentration for the 2017 Pinot Noir. This wine has beautiful dark cherry, raspberry and strawberry characters with some liquorice and spice characters adding complexity. The palate has fine silky tannins great mid palate richness and well-balanced acidity.

TECHNICAL NOTES

Alcohol: 13.5%

Harvest date: April 2017

Acidity: 6.2 g/l

Bottling date: March 2018



FOOD MATCH QUAIL

The earthy, spicy nature of our Pinot Noir coupled with the dark cherry fruit characters match perfectly with game meats and Rannoch Farm quail is a delicious Tasmanian product.

LOCAL QUAIL PRODUCERS

Rannoch Quail Farm is located in Nubeena is the south of Tasmania; however their quail is widely available in both Tasmania and on mainland Australia. They don't have a farm shop; however you can purchase the quail from many butcher shops in Tasmania including Casalinga and The Wursthau in Launceston.