



HOLM OAK
TASMANIA

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'THE WIZARD' PINOT NOIR

DARK CHERRY, INTENSE,
COMPLEX, FRENCH OAK

WINEMAKING NOTES

The approach to making this wine was for minimal intervention. This wine is slowly evolving and includes new clones MV6 and 115 which add structure and elegance to our older DSV12 clone. 30% whole bunches were included in the ferment which was done in small open top fermenters that have no temperature control. The ferments were allowed to start naturally and were then hand plunged up to 5 times a day. The wine was then pressed directly to barrel.

TASTING NOTES

This is a beautiful, more structured style. The complex and fragrant nose shows dark cherry and plum fruit characters, with some attractive spice and earthy characters. The palate is firm and savoury as a result of the whole bunch fermentation and new oak, but has lovely dark fruit characters which will continue to open up over time.

TECHNICAL NOTES

Alcohol: 13.5% Harvest date: April 2017

Acidity: 6.3 g/l Bottling date: May 2018



FOOD MATCH VENISON

The lighter tannin structure and the earthy, spicy characters in our Pinot Noir make it a great match for the rich gamey flavours of venison.

LOCAL VENISON PRODUCERS

Springfield Deer Farm is an organic, free range working deer farm, with a self contained cottage (B&B) situated on the slopes of the Great Western Tiers, in the picturesque Meander Valley located in Mole Creek, North Western Tasmania.

The farm is open by appointment only. You can also find Springfield venison at the following local markets:

Deloraine - First Saturday of the month at the Deloraine show grounds Open Market. 9am to 1pm

Mole Creek - Third Saturday of the month at the Mole Creek Hall.

Contact information:

Springfield Deer Farm
20 Azels Road, Mole Creek, 7304.
Phone: 0477 432 907