



HOLM OAK
TASMANIA

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'THE PROTEGE' PINOT NOIR

FRESH FRUIT, STRAWBERRY, JUICY ACIDITY

WINEMAKING NOTES

This Pinot made to be a lighter more fruit driven style of Pinot. To achieve this we have picked the fruit at moderate sugar levels when the fruit is displaying lovely fresh strawberry and cherry characters. The fruit is then de-stemmed and fermented on skins for 10 days. Specific yeasts which are known to enhance fruit aromatics are used to conduct the ferment. Following fermentation the wine was matured in tank prior to being bottled.

TASTING NOTES

This fresh, lively and aromatic Pinot shows lovely lifted strawberry and spice characters on the nose. These aromatics carry through to the palate which has fine, soft tannin, lovely bright fruit and juicy acidity. This is a gorgeously light Tasmanian Pinot Noir which is perfect drinking at any time.

TECHNICAL NOTES

Alcohol:	13.0%	Harvest date:	March 2018
Acidity:	6.8 g/l	Bottling date:	August 2018
Sugar:	0 g/l		



FOOD MATCH

SMOKED SALMON

The Protege Pinot has lovely fresh fruit aromas and juicy acidity. It is a lighter style of Pinot, but has enough intensity to match well with the smoked salmon. The acidity in the wine balances well with the oiliness of the fish.

LOCAL SMOKED SALMON PRODUCERS

41 Degrees South, Tassal, Huon Aquaculture, Mures and Ashmore's cold smoked salmon is available widely in supermarkets throughout Tasmania.

If you would like to visit a salmon farm the best place to head is 41 Degrees South where you can do a self guided tour of their salmon ponds and wetlands. Their Salmon Rillettes are my favourite but they also produce delicious hot smoked salmon.

41 Degrees South are located at 323 Montana Road (C164) Deloraine, and also have a stall at the Launceston Harvest Market most Saturdays in Launceston.

41 Degrees South opening hours:

November – March
9 am to 5pm every day

April – October
9 am to 4pm every day