

GREY SANDS

GREY SANDS PINOT NOIR 2010

Appellation: Tamar River Valley; Tasmania

Winemaker: Peter Dredge

Closure: Diam

Alcohol: 13.8%



Vineyard

Grey Sands is a small (3.5 Ha) family owned vineyard, established in 1989 by **Robert & Rita Richter** on the western edge of the Tamar Valley, 150m above sea level in Northern Tasmania. The Richters very deliberately chose the vineyard site because of its aspect, slope and low fertility soil. They have planted the vineyard to high density as is common in Bordeaux and Burgundy to take advantage of the low fertility soils. 8800 vines/Ha combined with hard pruning keeps the yield per vine down to less than 1 kg. They do not irrigate to encourage the vines to use the full soil profile, tapping down through a layer of hard-pan to the moisture retentive clay beneath.

Tasting Notes

Mid red with garnet hue. The nose shows delicate red fruit aromas, dusty oak and the ethereal pinot perfume. The palate has sweet upfront fruit but finishes dry and savoury showing its tight structure. An understated wine that has all the hallmarks of a good food wine. Tasted 4/10/14.

Reviews

Still very fragile & yet to flesh out, this elegant, supple and translucently bright pinot boasts genuine length, balance & structure. Scented with spicy, floral aromas of red cherries, raspberries, strawberries and creamy vanilla oak, it reveals a youthful herbal aspect. Supported by dusty tannins and fine-grained, cedary oak, its long, even palate of bright cherry/berry flavour finishes with focus and a gentle acidity. **92. Points, Jeremy Oliver, The Australian Wine Annual 2014**
10/8/15.

Vintage

2010 was a relatively 'gentle' season...no extremes of heat or rain, but the preceding winter had good rainfalls so our ground was nicely recharged with water for this vintage.

Wine Information

Clones: MV6,D2V5,F6V7,D5V12

Vines planted 1989-1992 Light crush with 20% whole bunch. Cold maceration followed by indigenous yeast ferment. Aged in 1 and 2 year old French oak for 18 months.

As we picked no fruit in 2011, we left the 2010 in oak for a total of 18 months which has resulted in quite a savoury palate and tightened the structure of the wine and increased its longevity.

pH 3.56

TA 5.60

