

Pinot Noir 2018

Eddystone Point was first released in 2013 and realises the winemaking team's vision to create wines that are drinkable, affordable and represent the undisputed quality of Tasmanian fresh produce.

Eddystone Point, situated in windswept North East Tasmania, features some of the most uniquely layered terrains on the planet. Our wines embody Tasmania's diverse and distinctive landscape revealing characters that showcase the untouched natural beauty of this faraway place.

Winemaker's Notes

A cooler than average Winter saw cold temperatures continue throughout October, and kicked the V18 growing season off to a slow start. But it was a lucky year, with damage suffered neither from early frosts in some pockets, nor the freak hailstorm which hit the East Coast mid-January. Instead, warmer than average temperatures continued from November and good flowering conditions saw no 'Hen and Chicken' in Chardonnay or Pinot Noir, which made for a pleasant change. The unusually warm Summer and Spring conditions were able to ripen larger than average crops successfully, and vintage was done and dusted in the very short timeframe of just 5 weeks.

Tasting Notes

Wine Style

Sweet 1 2 3 4 **5** Dry Light 1 2 **3** 4 5 Full bodied

Colour:

Bright, vibrant red

Bouquet:

Lifted, fresh cut strawberry and Morello cherries gives way to subtle and complex spice from whole bunch inclusion and quality French oak

Palate:

The entry is gently sweet, then, aided by balanced natural acidity, strawberry seed tannin carries the palate to a point. Structure is light, yet with interest, cherries and spice are a feature. Its delicate shape, and carefully considered use of whole bunches and French oak revolve around purity of fruit. It is poised and balanced, true to style.

Alcohol 12.9%

Residual Sugar 0.2 g/l

Acidity 5.5 g/L

pH 3.5 Winemaker Stewart Byrne

Region Tasmania

Derwent Valley, Tamar Valley & East Coast

Grape Variety Pinot Noir Fermentation

Open top, stainless steel, temperature controlled fermenters

Maturation

9 months in 25% new French oak and a mixture of older oak

Cellaring

Drink now or cellar for up to 3-5 years

Harvesting 100% hand picked

