



Dr. Edge

2022

PINOT NOIR

Tasmania - Australia



NATURAL



VEGAN

Stats

Grapes: 100% Pinot Noir

Vineyard: Meadowbank (Derwent Valley) - Chartley Estate (Tamer Valley)

Vine Age: 20-35-years-old

Soil Type: Loose sand & sandstone overlying dark brown coffee rock (sand cemented by iron oxides and organic matter)

Viticulture: Sustainable

Fermentation: Native — stainless-steel (33% whole cluster carbonic - 67% whole berry)

Skin Contact: 12 days

Aging: 9 months in old French oak barriques

Alcohol: 12.5%

pH: 3.52

Total Acidity: 4.7 g/L

Total SO2: 70 ppm

Total Production: 350 cases

UPC: None

Reviews

James Suckling | 93 points

The Wine Front | 94 points

About

The Dr. Edge 'Tasmania' Pinot Noir is a blend of two vineyard sites from the north and south, with the majority comes from Meadowbank in the Derwent Valley in the south of Tasmania. This vineyard was planted in 1987, which is pretty old for Tasmanian vineyards. "I'd suggest the blend is greater than the sum of its parts," says the Doctor. The blend sees whole cluster inclusion and carbonic work sensitive to each site to give a fruitier, lifted Pinot to drink now. Or cellar for 20 years, either or.

The grapes were hand picked from two vineyards, with multiple vineyard passes. They were hand sorted and then two thirds went through whole-cluster carbonic maceration for 10 days, with the remaining third fermenting whole-berry. All fermentations occurred spontaneously in stainless-steel tanks, after which the wines were racked to old French oak barrels where they aged for 9 months. The wine was then sent through cross-flow filtration and bottled unfinned with just a small sulfur addition.

Tasting Notes

A sense of ethereal origins is immediately perceived, followed by very pretty and delicate red fruit and floral aromas. There is a meaty component, but it remains clean and fresh with clear raspberry and cranberry flavors.