

2023

'TYRANNOSAURUS DREDGE'

Pinot Meunier | Tasmania - Australia







NATURAL

VE

Stats

Grapes: 95% Pinot Meunier - 5% Pinot Noir

Vineyard: Meadowbank (Derwent Valley) - Leura Vineyard (Pipers Brook)

Vine Age: Average: 30-years-old Soil Type: Loose sand & sandstone overlying dark brown coffee rock (sand cemented by iron oxides and organic matter)

Viticulture: Sustainable - practicing organic

Fermentation: Native – stainlesssteel open fermenters (80% whole berry - 20% carbonic maceration)

Skin Contact: 8 days

Aging: 2 months on the lees in old

barriques Alcohol: 12% pH: 3.59

Total Acidity: 5.6 g/L Total SO2: 40 ppm

Total Production: 150 cases

UPC: None

Reviews

James Suckling | 92 points

About

The 'Tyrannosaurus dREDge' is named after a touchy subject for Peter. As the story goes, one of his younger, cheeky co-op mentees called him a 'dinosaur' of the wine industry. Peter didn't take it well and... here we are. Sometimes you have to take those crusty old dinosaur lemons and turn them into dinosaur lemonade. Two different vineyards of Pinot Meunier are gathered for this one. Meadowbank is light, bright and in sparkling maturity range. The riper portion comes out of the Pipers River area for depth. Like with all of the Dr. Edge wines, Peter likes to focus on blends of sites to really encapsulate the entirety of the vintage across Tasmania. Plus, this way, he gets to play with the percentages of each block to bring out the elements he desires, which are consistently drive, energy, and texture.

The grapes are harvested around the same time and once back in the cellar, they are placed into stainless-steel fermenters for spontaneous fermentation. Both the 80% whole berry portion and the 20% carbonic maceration portion see 8 days on the skins before being pressed. The wines are racked to old barriques to age on the lees for 2 months before being blended and bottled without fining or filtration, and with just a 40 ppm sulfur addition.

Tasting Notes

For being named after an ancient wine industry dinosaur, this wine is utterly jovial. Pomegranate and tart cherry on the nose lead to an earthy, potpourri palate. The finish features powdery tannins and pleasant linearity.

