



2022

'TYRANNOSAURUS DREDGE'

Red Blend | Tasmania - Australia



NATURAL



ORGANIC



VEGAN

Stats

Grapes: 98% Pinot Meunier - 2% Pinot Noir

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

Vine Age: 14-28-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 – stainless-steel open fermenters (50% whole berry - 50% carbonic maceration)

Skin Contact: 8 days for whole berry portion - 10 days for carbonic maceration portion

Aging: 2 months on the lees in stainless-steel

Alcohol: 12.5%

pH: 3.7

Total Acidity: 5 g/L

Total SO2: 20

Total Production: 83 cases

UPC: None

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. The grapes are sourced from two vineyards, half coming from the Meadowbank vineyard in the Derwent Valley and the other half coming from the Pipers Brook vineyard in the north. 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. The 50% whole berry portion sees 8 days on the skins, while the remaining portion undergoes carbonic maceration for 10 days before being pressed. The wines stay in stainless steel tanks on the lees for 2 months before being blended and bottled without fining or filtration, and with just a 20 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.