



## About Us

Harrisons is a small focussed Pinot noir producer on Racecourse Road behind Winnaleah overlooking Mount Cameron in Tasmania's North East. Established and owned by Duncan Farquhar (former Tasmanian Government Viticulturist and now National Extension Manager at the National Wine and Grape Industry Centre at Charles Sturt University in Wagga Wagga). The vineyard is a replicated clonal trial exploring how a new region expresses itself as wine flavour and style. The wines are made in cooperation with David Calvert in Dysart, near Hobart.

The name Harrisons honours the family who established farming on this site many years ago, especially the two sisters who had a reputation for hard work in the pioneering development of the region. Megan Barker the vineyard manager is also from Pioneer and has lead the daily management of the vines for the 2008 vintage.

## The Vineyard

The clones are 777, 521, 386,114,115, MV6, 2051 (aka D5V12A or FPMS 20), 8048 0014 (aka Mariafeld) and (aka G5V15 or FPMS Clone 2A). The soils are deep chocolate red basalt, flocculating aluminium and iron clay based ferrosols. This fertile structure allows for ample water in quality inducing mild stress energy ranges (60-600KPa). The vineyard and rows face 5 degrees east of due north to catch the morning sun. The trellis is a 2.2m tall vertically shoot positioned canopy, split trained to Scott Henry for the 2008 vintage.

## Current Vintage - 2008 our second vintage

2008 Vintage is an ethereal perfumed wine with full cherry plum Pinot flavours and some earthy forest floor, woody ripe raspberry complexity. The acids are crisp and fresh like a Tasmanian day in Autumn. Tannins provide a strong backbone but are fine and silky in texture. The oak is subtle, fine and integrated. The wine changes in the glass and offers interest for long savouring.

## Viticulture

Good rains in August and September meant the season started with a fairly full soil profile. This allowed for strong early season growth and development of a strong healthy canopy. October and November rainfall were very much below average leading to a gradual slowing of growth toward flowering. A generally dry season for fruit development lead to good disease control. A warm November, December and January advanced fruit development quickly. A milder February and March allowed slow ripening toward picking on a still sunny 19th April. The fruit was ripe, pert and and plump and came in at 23.5 Brix.

## Winemaking.

Fruit was crushed the in the cool of the morning of the 20th, pH 3.4, and left to cold soak on skins for 6 days before adding yeast and applying a gentle warming after a week. Ferments all complete after a week. Pressed to barrel in two fractions 28 and 34 days after crushing. Stored in French oak barrels for **11** months. Wine bright and fresh at bottling.