



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 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.

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 - 2009 our third vintage

2009 has rich earthiness and fresh sappiness. It has the full varietal Pinot noir aroma on the approach. It also has a strong linear tea like structure which is emerging as a vineyard character. Some peppery spice in the palate. Fruits are morel cherries, black olives and pickled salty limes. This is a great wine for elegant Christmas dining.

Viticulture

The vintage was cool, small and late. There were several extended runs of cool days: the first three weeks of December, the two weeks from 29 December, and the second week of February all saw temperatures below average, and often struggling to reach 20°C. The first of these coincided with flowering to contribute a reduced fruit set. A heat wave between the 28th and 31st January contrasting the generally cool season shocked developing berries resulting in sparse open bunches and reduced berry size. The small vintage was due to small berries, bunches and to a lesser extent bunch number. The fruit was hanging on and evidently very slowly ripening into May. It came in at 23.5 Brix on 2nd May. The canopy was still green but looking very tired as the last of the season's goodness moved into the fruit. Leaves promptly fell off after the fruit was picked and the vines went into a well-earned dormancy.

Winemaking.

Fruit was crushed the in the evening of the 2nd, and left to cold soak on skins for before adding yeast and applying a gentle warming after a week. Pressed to barrel on Friday 22nd May 20 days after crushing. Barrel was heated to a stable 19 degrees from 26 May to 14 August and Malolactic fermentation was tested as complete on 11 September. Stored in French oak barrels for 11 months. Wine bright and fresh and varietal at bottling.