



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. Marc McLaughlin from Branxholm led the daily management of the vines for the 2011 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.

2011 our fourth vintage

2011 Vintage is a cherry perfumed wine with full morel cherry plum Pinot flavours and some chalky complexity. The acids are robust but well integrated into a mouth filling wine. Tannins provide a strong backbone and are fine and chalky in texture. The oak is subtle, fine and integrated. A tea like linearity in the structure is emerging as a characteristic of our wines making them an ideal accompaniment to a wide range of simple and fine foods. The wine changes in the glass and offers interest for long savouring.

Viticulture

The coldest September since 2003 extended into October, where snow fell in Hobart on the 16th giving a late start to the growing season. A few hot days in November boosted vine growth and lifted spring temperatures toward their average. December was again cool but we picked our 80% capfall petiole sample for nutrient analysis slightly earlier than in 2009 and at the same time as 2008 on 30th December (so the vines were on time). January was very wet and February was both wet and cool bringing us our first clear challenge with Downy Mildew. A very cold start to March with more rain toward the end of the month delayed ripening. The wet continued into early April but we harvested over a tonne of fruit on a balmy April 30th with good acids and sugars. (The 0014 clone was separated out and we made a rose from this heavier cropping clone.)

Winemaking

Fruit was crushed the in the evening of the 30th, pH 3.4, and left to cold soak on skins for 6 days before adding yeast and applying a gentle warming after a week. Very fast and active ferment over three days. Pressed to barrel 28 days after crushing. Stored in French oak barrels for 11 months. Wine bright and fresh at bottling.