



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.

2012 'feed the birds'

2012 Vintage is a full flavoured Pinot with depth, complexity and intensity. Whilst still fresh and lively it is the tannins that drive the structure and elegance in this wine. Tannins provide a rambling backbone of depth and interest. The oak is subtle, fine and integrated. The tea like linearity characteristic of our wines is still a theme amid this powerful and interesting structure. Warm fruit characters are robust and in balance but not obvious. This makes the wine an ideal accompaniment for fine winter dinners. The wine changes in the glass and offers interest for long savouring.

Viticulture

Spring started strong with a warm and dry September allowing fresh shoots to really spring from their cosy winter buds. October continued dry and sunny and some welcome rain (including records at Eddystone Light, Rushy Lagoon and other northern Tasmanian weather stations) came at the end of November. Summer started with a warm dry December, ideal flowering conditions gave a strong fruit set of good sized bunches. This magnificent crop was protected and tended through a variable but normal February and March to veraison when it was noticed early by the birds. Nets were rushed on but not before we fattened a great many feathered friends. Around 150kg were picked on Saturday 28th April 2012 from what was possibly 10 times that a month earlier.

Winemaking

Fruit was crushed the in the evening of the 28th, pH 3.4, warmed and fermented immediately. It was matured in a small oak barrel.