



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.

2013 ... of droughts and flooding rains

The 2013 is a somewhat unusual wine with a porty intensity and fruit sweet finish. There is a freshness overlaying an Amarone textured body. It would be hard to pick it as one of ours with the characteristic tea like linearity however when you are told there are some terroir clues.

Viticulture

2013 Vintage was full of promise with a full crop of perfect plump fruit. A great sign that Marc is really hitting his straps and has mastered the vineyard management. The vineyard however experienced a large rain event from easterly weather on Friday 12th and Saturday 13th April. By the time we picked on Friday 26th April any split fruit had dried out, fallen off or been cleaned out, mostly by bees. The result is not much fruit overall and a lot of grape skin in the ferment.

A wet May (2012) meant the soil was full early in winter. Winter had plenty of cool nights and dried toward budburst. A strong (warm) start to spring gave way to some typical bluster in October and well with some well-timed rains to flowering and beyond into December. January saw record heat across the state accelerating ripening and development. The warm and dry continued into February and March was the hottest on record for Tasmania. Record high rainfalls on the 21st and 22nd March destroyed much of the vintage from splitting what was near perfect fruit. (Although my memory is of the rain on the 22nd not quite reaching us and the one that did came a little – say 10 days - later from the east)

Winemaking

Sugars indicated very ripe fruit which has retained crisp acids (pH 3.3 at the crush). After a fast ferment an inky dark wine was racked to just one barrel on the Sunday 5th May. The wine was bottled with some CO₂ still present from a pre-bottling treatment, this adds some lift to the palate.