



Harrisons Vineyard Christmas note 2011 – Duncan Farquhar: Phone 0438 585 148

So 9 years into our little Pinot Noir project since planting in winter of 2002. We are now starting to hit our straps. The vines are looking strong. The vineyard is evening out and we are starting to get some benefits of vine age. We are also in the happy position of having some good wines to sell.

We would love to be able to sell all of our wine via an annual Christmas mail out. This way we can save marketing costs to focus on making great wine. We would also enjoy an annual event to host friends in the, rarely visited, best corner of Tasmania. To see the northeast well, it really helps to have a local guide. There will be more on this in future. Anyway our mail out is an excuse to keep in touch with friends. No pressure to buy a case but the opportunity is here.



Marc McLaughlin had his first full year as vineyard manager in a very tough vintage to start. This vintage saw crop lost to Botrytis across the country and the worst year for Downy Mildew for many years. Certainly this has been our only year with any Downy Mildew. We had 3 large rain events and Marc managed the vineyard through these to produce sound fruit at the crush. One clone (the Mariafeld or 0014 for those who use Australian accession numbers) tends to produce abundant fruit if uncontrolled and did this

again this year. We kept this separate in the winery will have some Rosé from this clone to try. It was a marvellous effort from Marc in his first season.

Megan Barker has been really helpful in getting Marc up to speed, has managed the cutting season and a fair bit of pruning this year. The Barker family are an important part of the story of Harrisons. As I understand it the Harrison sisters who settled the farm were also from Pioneer. It's great to have the whole family involved. Adding Marc's strength for the heavy work takes the pressure off and ensures everyone enjoys the work.

For those who are yet to visit, the vineyard is at 41° 4'38"S and 147°52'31"E. Rows run around 5 degrees east of due north to make the most of the morning sun. It is a replicated trial of nine different Pinot clones. This Google earth image taken on 14th Feb 2011 shows mid-morning shadows of the canopy and the coastal redwood (*Sequoia sempervirens*) row on the southerly hilltop. A small vineyard as you can see.



Now let's talk wines. David Calvert is a meticulous winemaker with great focus and attention to detail. We sang as Basses in a Tasmanian Symphony Orchestra concert in Port Arthur in March 2006. I was working as the government viticulturist so we struck up a conversation about Pinot Noir and wine. David suggested I put my fruit on a truck and bring it down to him. David and I have discussed the options for winemaking for each wine and make critical decisions together after tasting fruit and each stage. It is a pleasure to have such a careful and shared approach to style.

The 2007 is quite tannic and has a big structure and good fruit. As such, stocks we have left, we will keep for vertical tastings at a special dinner in the North East of Tasmania at some time in the future.

The 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. 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. Goes well with blue cheese.

The 2009 has more 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.

Now to your Christmas case of wine☺ The 2008 and 2009 are our currently available vintages.

It is cheaper for everyone to ship wine in cases of 12 bottles. We can pay the freight in Australia for orders of one or more cases. Our price of \$35 per bottle makes this \$420 per case. If you will use some of the bottles for gifts we can include our stylish gift packaging for free.

Decisions:

Number of cases of Harrisons 2008 Pinot Noir__

Number of cases of Harrisons 2009 Pinot Noir__

You would like us to include gift packaging for _____ bottles with this order.

You can pay online at www.hpinot.com using a credit card.

Please call us if you are not comfortable with these methods.

The easiest payment method is a Direct Debit to BSB 012823 Account number 252436388. Or post a cheque to the address below. If you are posting a cheque or direct depositing please email Duncan@hpinot.com or phone 0438 585 148 to let us know your delivery address so it arrives in time.

Orders received before Friday 9th December are likely to make it on time for Christmas and will go into a draw to win one of only 8 cases of Rosé produced.

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