



Harrisons Vineyard Christmas note 2012 – Duncan Farquhar: Phone 0438 585 148

10 years into our little Pinot Noir project since planting in winter of 2002. We have had some good years and some disasters. Vintage 2012 was another learning experience. Starlings, blackbirds and sparrows cleaned up the lot. Some communication issues about the timing of when nets go on. This was very disappointing for our vineyard manager Marc who had done a great job in presenting clean fruit very well in a manicured canopy. This might be an opportunity for a little vintage reflection in a few words.

- 2006: First fruit and some powdery – did not make wine as a very small amount, under 100kg
- 2007: Picked 13<sup>th</sup> April 600kg good balanced clean dense fruit. Last vintage before Duncan left the state for NSW.
- 2008: Picked 9<sup>th</sup> April 1200kg again nice balanced fruit. Megan managed vines for whole year. Some hen and chicken. Nets were on in time so bird damage limited. Generally it was a great canopy.
- 2009: Picked on 1 May 30 Cases produced from 400kg of fruit. We had a refractometer calibration malfunction and should have picked earlier before shrivel set in. Some hen and chicken and bunch necrosis type symptoms were present. I estimate losses of 800kg from these effects.
- 2010: Lost whole crop to Powdery Mildew. Weed competition challenges were a factor.
- 2011: Picked on 30 April, 264Kg for Rose from clone 0014 (big crop) and 800kg from remainder of vineyard made into still wine. Interestingly a lower alcohol year.
- 2012: 100kg picked on 28 April. Essentially lost the whole (very good looking) crop to birds because we were late getting the nets on. It would have been around 1.5 Tonnes.

Seeing this picture you can get a feel for some of the challenges of coming to terms with a new site and wine producing region, managing an enterprise and developing staff remotely and the general cool climate viticulture challenge that this project is. I will aim to present some of the results of the measurements of the clonal trials in future editions of this note. This adds another interesting layer of complexity both in the wine and the enterprise. Winemaking reflections are also a subject for another day.

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. We will be in Tassie at Christmas and again for vintage in late April if others would like to catch up with Ella, Em and I. Anyway our mail out is an excuse to keep in touch with friends. No pressure to buy a case but the opportunity is here.



## Wines for sale

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](http://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](mailto:Duncan@hpinot.com) or phone 0438 585 148 to let us know your delivery address so it arrives in time.

Orders received before Friday 7<sup>th</sup> December are likely to make it on time for Christmas.

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