

One for the road?

Nick Bulleid is pleased to announce the release of the first two vintages of Hatherleigh Pinot Noir.

The 2003 vintage comes from a relatively warm summer. The grapes were picked in mild weather on 6th April but unfortunately were involved in a road accident on their way to the winery, when most of the load spilt onto the Hume Highway. Fortunately, the only way to clear the road was for the Wingecarribee Bush Fire Brigade to shovel the grapes back into the bins. The unintentional juice run-off was probably 30%.

The wine immediately received great critical acclaim, Len Evans describing “gravelly tannins” and Iain Riggs “tarry characters” without either having tasted it.

The 2004 vintage, in contrast, followed a cooler summer and had an uneventful journey.

Both wines were made using ‘modern’ methods for Pinot Noir, including a five-day cold soak, a large proportion of whole berries, warm fermentation and maturation in mostly one and two year-old French barriques.

The 2003 is developing rich, complex flavours and has a firm tannin structure, thanks to the juice run-off. The 2004 is finer and the more classical Pinot Noir, with red plum flavours and balanced tannins. Both will develop further in bottle.

Availability

Both wines are screwcapped and in 6-pack cartons of 750ml. They are available by arrangement through the vineyard at 35 Redground Heights Rd, Laggan, 2583, or by contacting Nick Bulleid, below.

Cellar door \$35.00 LUC (- GST) \$24.62 Likely retail \$37.90

The vineyard

The Hatherleigh vineyard lies at 910 metres altitude on an east facing slope of red cracking clay overlooking the village of Laggan, near Crookwell, in the Southern Tablelands of New South Wales. The climate is cool continental, with mild summers and several snowfalls in winter.

For more information, see attached fact sheet or contact:

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