

LOST FARM

TASMANIA



2019 PINOT NOIR

TAMAR VALLEY,
TASMANIA

Lost Farm Wines is about discovery and potential. Through key relationships with a small number of growers in the cold climate of Tasmania's Tamar Valley we aim to make wines with soil, soul and place in mind.

VITICULTURE & WINEMAKING

Our Pinot Noir fruit is sourced from a single vineyard in the South Tamar Valley, Tasmania. Located to the south of the city of Launceston, the north east facing slope captures the morning sun. Planted to 20 year old Pinot Noir Vines in deep alluvial clay, the site is perfect for growing perfumed and elegant Pinot Noir grapes. The vineyard is planted to Pinot Noir clones MV6 and 114.

The grapes were picked on optimal flavour ripeness. Approximately 15% whole bunches were placed in the bottom of an open fermenter with the remainder of the fruit gently destemmed on top of the whole bunches. A 5 day cold soak at 2-5 degrees aided in the extraction of delicate flavours and tannin. Fermentation occurred over 7 days with the wine gently pressed when dry. Matured in majority old French oak barrels with around 10% new French oak to give the wine additional texture and complexity.

The final blend was decided on a full barrel classification. With minimal fining and filtration, the wine was bottled in April 2020.

WINEMAKERS NOTES

Lost Farm Pinot Noir has a vibrant purple / red hue. The nose is lifted, aromatic and full of cherries and red fruits leading to a palate of red berries, cherries, spice and well handled oak. A soft silky tannin structure carries the wine through the mid palate giving a long seductive finish.