



DIFFERENT STROKES
 Pooles Rock and
 Yellow Point reflect
 the diversity of styles
 in Tasmanian pinot.

Most of the good wines need at least four years from vintage and some rather more.

2009 Clemens Hill (A\$65) started quite closed and clearly with concentrated fruit, but waiting for this to be revealed. Both Hooke and I found a mixture of ripe and garden herb overtones. "A foresty touch to the cherry fruit," he said, "with spice and angelica. Fragrant and brightly fruited, with fruit sweetness and soft tannins. Delicious!" I thought the wine finished rather firmer, but still enjoyed the suppleness and depth of flavour. The wine should open up well with another year or two in bottle.

2009 Derwent Estate Wines (A\$35) starts with an unusually deep colour and follows with a depth of fruit to match it. Bourne wrote, "Highly aromatic, with red fruits and spices – very high-toned and lifted. It finishes fine and dry, the oak intruding slightly, but still in balance." I found complex, sour-cherry and herbal overtones and thought Otton's comment, "dolcetto-like fragrance and tannins", was spot-on. The impressive concentration should help the wine age well.

2009 Pooley Family Reserve (A\$80) was one of my top wines and had strong support. It shows excellent depth of rich cherry fruit on the nose and a fine, stylish palate. Hooke was also keen. "A beautiful pure-fruit style, with red cherries and a lightly toasted nut patina," he wrote.

commented, "more chunky than gracious" and "robust tannins". I enjoyed the charcuterie-like complexity from the oak handling and the depth of dark berries. The wine needs a year or so to settle down and will continue to gain complexity for several years.

2009 Freycinet Louis (A\$28) found a strong supporter in Otton, who told us, "What I loved was the structure, with acidity, flesh and fine tannins coming together. Lovely, lifted spices on the nose, with white pepper and a rosehip fragrance. Raspberry flavours, with charcuterie and smoky characters, but they're gentle." Initially, the mocha-like oak was assertive, but the fruit came up well. I've enjoyed this wine with more than 10 years' bottle-age and see no reason why this vintage should not go the same way.

2009 Milton (A\$30) showed a richness and flesh that impressed us all. "Ripe, but wild berry characters and nice complexity," said Otton. "The palate has lovely freshness – quite taut, with sour cherry and pomegranate." I found the wine still a bit closed and, like several 2009s, showing some garden-herb complexity. The overall impression was still one of ripe flavours, and the tannins are fine and balanced. The wine will take bottle-age with ease.

"Medium body, with a fine texture, elegance and refinement. Focus and linearity." The combination of fruit concentration and balance will ensure the wine develops well for several years.

2008 Cornwall Vineyard Devil of a Red (A\$58) also had strong support from Hooke, who noted, "Ripe cherry fragrance. Clean, bright and full bodied, with concentration and ample tannins, yet without toughness." I found the combination of ripe, dark fruits and garden herbs intriguing, as there's a rich, fleshy palate but no hint of greenness to the tannins. The result is a beautifully balanced wine that should gain further complexity over a few years.

2008 Ese Tasmanian (A\$35) is a rich, fleshy wine with plenty of dark fruit and some complexity from bottle-age beginning to add further interest. Bourne noted, "Nice cherry plum on the nose. Full, red-fruit flavours and some smoky characters. Bold and brash, but beautiful." The balance is impressive, as are the fine, mouth-coating tannins. The wine's entering its best drinking period, but will still gain from further bottle-age.

East Coast

2009 Bream Creek (A\$31) gained similar ratings across the panel, but our descriptions differed slightly. We were agreed on the rich fruit and full body, with Forrester finding it "balanced and seamless", while Bourne and I

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WARMING REDS
Both the Iron Pot Bay and the Spring Vale display attractive spices.



The spring prior to the 2010 vintage was wet, but a good flowering period led to big yields. Summer was mild with occasional rain.

2009 Spring Vale (A\$40) had wide approval from the panel. “A high-toned nose,” started Bourne, “with red fruits and spices. Medium weight of fruit, in the raspberry, redcurrant spectrum, before oak kicks in.” He found the tannins a bit edgy on the finish and I agreed, although the depth of fruit is enough to match them. Development is beginning to add cedary complexity and the wine should go further over a year or two.

Huon Valley and the Channels

2010 Bruny Island (A\$30) brought mixed reactions, although none were negative. Bourne was a strong supporter, writing, “On the nose, fresh ripe fruit, with raspberry, strawberry and redcurrant. Bright and nervy, with some shrillness on the palate and good, ethereal fruit.” I liked the suppleness, but found it a bit simple, although it does have plenty of flesh. A year or two in bottle will bring more complexity. The delicacy and soft tannin balance are very attractive.

2010 Resolution Vineyard (A\$25) had all-round support, with all of us admiring its intense strawberry fragrance and deft touch of new oak. Hooke wrote, “It started with vanilla driving the nose, but then showed ripe cherry. There’s good concentration, richness and flesh, with soft, powdery but ample tannins. Good detail and persistence.” I liked the full body and round, well-balanced structure. The wine is delicious now and will develop well over at least four years.

2010 Tower Estate Panorama Vineyard (A\$55) is generously flavoured, with strawberries, plum jam and nice savoury overtones. The fruit is in the very ripe part of the spectrum and there is plenty of weight and firm tannins to support it. Bourne noted, “Intense aromas of dried cranberries and raspberry pastilles. A hint of forest floor and toasty oak. Full flavoured, with concentration and strong support from sweet vanillin oak. A firm controlled finish.” It is already developing complexity and will continue to do so for several years.

2008 Yellow Point Bloody 11th (A\$60) has one of the most original, some might say unsympathetic, labels you’ll find, but there’s no

doubting the quality inside. It’s a very concentrated, complex wine that needs time to open up in the glass. Bourne found “red fruit aromas with raspberry and redcurrant, spices adding an edge. High-toned, bright flavours with a slight herbal edge. Finishes long.” The flavours and tannins are dense and call for attention and the wine finishes firm and dry. The wine could do with a little more time in bottle to develop further and will likely be long-lived.

Piper’s River

2009 Dalrymple Estate T36 Single Domaine (A\$50) brought differing opinions over its balance. I liked the sweet, red berry fragrance, matched by rich, ripe fruit on the palate. I also noted good flesh and fine, soft tannins. Forrester agreed, saying, “I really admired the bright aroma and lively fruit. A silky-smooth texture and gently firm tannins.” Two tasters, however, found the tannins too firm and thought it didn’t gel with the sweet fruit. We were all, however, agreed on the concentrated flavour.

Tamar

2010 Holm Oak Vineyards (A\$32) took me back to past workshops on Tasmanian pinot, when I found a garden-herb character through several of its wines. It seems to be a vineyard character. There’s nevertheless concentrated red-plum fruit, plenty of weight and body, and firm balanced tannins to relegate the garden to the level of complexity. Otton had no doubts about the wine. “I loved the good, even balance and full, soft flavours,” she wrote. “There’s sufficient fleshiness, cranberry flavour and a minty lift.”

2009 Iron Pot Bay River Block (A\$26) has plenty of ripe, dark berries with hints of garden herbs and slight stalkiness to the tannins. Hooke approved. “Intense, spicy and fresh, with dark fruit and ginger,” he started. “A nice fragrance, with well-judged oak. Soft, smooth texture with fruit sweetness and ample tannins to finish.” The flavours work well together and there’s good balance and length.

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2009 Pooles Rock Regional Selection (A\$40) was “a finer wine”, according to Bourne. “Light, red berry fruit, showing raspberry and redcurrant. It’s quite delicate. Then on the palate, you pick up oak influences and tannins. There is a good interplay between acidity and tannins.” I agreed, enjoying the concentrated fruit and well-handled cedary oak, which provides savoury complexity. This wine is ready now and will develop further.

2009 Tamar Ridge Kayena Vineyard (A\$32) skirts on the upper edge of ripeness and gets away with it. It has great depth of sweet, cherry fruit with hints of plum jam, and there’s full body and plenty of firm, balanced tannins to match. Otton wrote, “Lovely ripe black fruits – blackberry and cherry – with slight currant character. A hint of juniper. Alcohol gives it weight.” Previous vintages of this wine have developed beautifully in bottle and this should do the same if you’re after more complexity.

2008 Grey Sands (A\$40) has considerable depth of flavour and the structure to go with it. Red-berry fruit, cedary oak and bottle-age combine well to give an attractive fragrance. Otton found the nose “surprisingly cru Beaujolais-like, with lifted brambly, dark-cherry and raspberry fruits and rich earthy overtones”. The palate shows more density and savoury flavours, however, and she added, “Secondary characters, game, soy and mushroom.” Forrestal summed up with “structured, powerful and good weight”. This was one of the biggest wines in the tasting. It has several years in front of it.

2007 Pirie Estate (A\$39) provides a stylistic contrast to its neighbour, Tamar Ridge, below. This is a more fragrant, finely structured pinot noir that relies on elegance and charm, but certainly has no lack of intensity. Forrestal wrote, “Attractively aromatic, with ripe, bright red-cherry fruit. It’s fleshy and silky-smooth, finishing with lovely fresh acidity.” That fragrance combines red berries and cedar and is perfectly matched by the palate’s finesse. This pinot is fully ready now, but will develop further.

2007 Tamar Ridge Kayena Reserve (A\$50) shows the richness and fine balance that justify its selection as a reserve. Bourne noted, “Delicate red fruit compote and spices on the nose. Fine, tight and quite lean in the mouth, but good balance and style.” I liked the way it’s

STAR PERFORMERS



- 95 *2009 Pooley Family Reserve Pinot Noir*
- 94 *2009 Freycinet Louis Pinot Noir*
- 93 *2009 Milton Pinot Noir*
- 93 *2007 Tamar Ridge Kayena Reserve Pinot Noir*
- 93 *2010 Resolution Vineyard Pinot Noir*



- 92 *2008 Cornwall Vineyard Devil of a Red Pinot Noir*
- 92 *2008 Yellow Point Bloody 11th Pinot Noir*
- 91 *2010 Glaetzer-Dixon Family Winemakers Avancé Pinot Noir*
- 91 *2009 Spring Vale Pinot Noir*
- 91 *2009 Bream Creek Pinot Noir*
- 91 *2005 Native Point Pinot Noir*
- 90 *2010 Observatory Hill Pinot Noir*
- 90 *2009 Clemens Hill Pinot Noir*
- 90 *2007 Pirie Estate Pinot Noir*
- 90 *2010 Bay of Fires Pinot Noir*
- 90 *2009 Pooles Rock Regional Selection Pinot Noir*
- 90 *2009 Tamar Ridge Kayena Vineyard Pinot Noir*
- 89 *2010 Holm Oak Vineyards Pinot Noir*
- 89 *2010 Bruny Island Pinot Noir*
- 89 *2009 Iron Pot Bay River Block Pinot Noir*
- 89 *2009 Dalrymple Estate T36 Single Domaine Pinot Noir*
- 89 *2009 Derwent Estate Wines Pinot Noir*
- 89 *2008 Ese Tasmanian Pinot Noir*
- 89 *2008 Grey Sands Pinot Noir*
- 89 *2010 Tower Estate Panorama Vineyard Pinot Noir*

building cedary and mocha complexity, while retaining fruit sweetness. It was one of my top wines and has a good future.

2005 Native Point (A\$45) shows the effortless way in which Tasmanian pinot can age. The nose is still remarkably fresh, with red berries and cedary complexity. The wine is finely structured, but also shows concentration. The fine tannins are beautifully balanced and the sweet fruit flavours linger well. Bourne wrote, “Lovely ripe fruit and development on the nose, with smoky, toasty character. Has charm and style. Nicely developed and settling into its peak.”

Multi-region

2010 Bay of Fires (A\$38) follows in a consistent line from previous vintages, combining intense fruit and complexity from new oak. It has excellent depth of red-cherry fruit on the nose and rich flavours, yet the palate retains suppleness and a silky tannin balance. Hooke was enthusiastic. “Forestry aromas,” he told us. “Very full body, with dark-cherry fruit and lots of oak. Concentrated – a terrific wine.” It will develop further in bottle for several years.