



HOLM OAK

TASMANIA

2017 Pinot Noir



Variety:	Pinot Noir
Region:	Tasmania
Appellation:	Tamar Valley
Vineyard(s):	Acid grey kandosol over Permian mudstone
Soil(s):	Sustainable / Trial Organics
Viticulture:	Wild / Open / Small batches
Fermentation:	25% new French oak / 75% 1-4 years for 10 months
Elevage:	Alc: 13.5% / Acid: 6.2 g/L
Tech:	

“Our grape growing philosophy is to produce the cleanest product with the softest management practices available. This involves using some organic and modern soft chemistry. We are in the process of adopting some organic measures on a larger scale.” - Holm Oak

THE WINE

Several clones of Pinot Noir from many blocks on the Holm Oak Estate Vineyard were picked over a three-week period. All batches were destemmed and were wild fermented in small open top fermenters. 2018 was a warm, dry year. Whilst yields were relatively high, berry size was small. This resulted in well balanced Pinot with lovely aromatics, bright fruit, and fine tannin structure. The earthy, spicy nature of the Pinot Noir coupled with the dark cherry fruit characters match perfectly with game meats and local quail (if you're lucky enough to be 'local').

THE WINEMAKER

Situated a stone's throw from the Tamar River in the Tamar Valley of Tasmania, Bec and Tim Duffy possess a laudable pedigree of wine related experience which they apply to their winery, Holm Oak. With Rebecca's 20 years of winemaking experience and Tim being a third generation vintner, the husband and wife duo is pumping out some serious juice in the cool climate of Tasmania. In the US, we import their Pinot Gris and Pinot Noir, but Holm Oak produces 9 other wines from Arneis to Shiraz. The Holm Oak tree is an Evergreen native of the Mediterranean, and the winery property sits on an old tree farm that was initially planted to make wooden tennis racquets.



Hudson Wine Brokers