



PINOT NOIR

BALNARRING
MORNINGTON
PENINSULA

2015 VINTAGE RELEASE

HURLEY VINEYARD PINOT NOIR 2015 'LODESTONE'
HURLEY VINEYARD PINOT NOIR 2015 'HOMMAGE'
HURLEY VINEYARD PINOT NOIR 2015 'GARAMOND'
HURLEY VINEYARD PINOT NOIR 2015 'ESTATE'

THE CLIMATS OF HURLEY VINEYARD

Hurley Vineyard wraps north to east around the crest of a little volcanic hill in Balnarring on the Mornington Peninsula. It comprises three distinct *climats* reflecting aspect:

- **Lodestone:** north facing. It is 3.5 acres and puts its whole face to the warmest sun. The vines are of the Burgundian clones 114, 115 and 777, as well as MV6. Lodestone is magnetite, an iron mineral abundant in our vineyards, and also “a thing that is a focus of attention or attraction” (OED). This name keeps us focused on the soil.
- **Hommage:** north-east facing. It is a warm but sheltered little vineyard of 2 acres, and almost all of clone G5V15 grown from donated cuttings (there is a little MV6). The name Hommage is a tribute to the winemaking families who have gone before.
- **Garamond:** east facing. This vineyard is temperate and peaceful – sheltered and a little cooler than the other two. It is 3 acres and of clone MV6, which historians tell us originated in 18th century Burgundian stock brought to Australia by the early European settlers. Claude Garamond (deceased c.1561) was a Renaissance French typographer, a devoted artisan whose elegant font appears on our label and stationary.

Depending on vintage conditions, Hurley Vineyard Pinot Noir is produced as wines from the single *climats*, the operating principle being what best expresses *terroir* in the given vintage. In some years, as in this year, an Estate wine is produced from declassified barrels.

CLIMATIC CONDITIONS OF THE 2015 VINTAGE

Conditions in vintage 2015, our fifteenth, were ideal, certainly one of the best ever on the Mornington Peninsula. The vines were seventeen years old in Garamond and Hommage the older and sixteen years old in Hommage the younger and Lodestone. Our production was 600 cases, under two-thirds of normal. This was due to retro-fitting in the vineyard (replacing cordons etc).

WINEMAKING

Winemaking at Hurley Vineyard is pretty settled. Our focus is on purity, freshness, elegance and balance, by which we try to achieve the best revelation of *terroir*. After harvest, we cool the intact fruit down overnight to about 12-14°C. It is then destemmed, but not crushed, into open-topped fermenting vats. The berries are gently soaked in their own juice (importantly at this stage, in the absence of alcohol) for about 7 days before fermentation begins. Think of this as an aqueous maceration or a gentle poaching which liberates a pot-pourri of aromas and flavours. Alcoholic fermentation is by the action of indigenous yeast, during which the must is plunged by hand twice daily. After fermentation ends, the wine is macerated (this time in the presence of alcohol) on skins for up to 7 days. Remember, alcohol is a solvent and this maceration is to maximise the extract, but not to the point of making the wine hard and bitter. Then the must is basket-pressed. Total vat time is 18-21 days.

The wine is then elevated in French oak barrels (one third new), mainly from the forest of Tronçais, for about 18 months. We have increased the proportion of barrels that have been air-dried in Burgundy for four (rather than the standard two) years. The wine undergoes malolactic fermentation in barrel. It is racked only once before bottling, the lees contact promoting roundness and richness in the wine, and bottled without filtration or fining. It spends 6-12 months in bottle before release and is closed with a Diam cork.

WINEMAKER'S TASTING NOTES

Hurley Vineyard Pinot Noir 2015 'Lodestone'

This is the typical garnet of our wines. A heady nose of ripe cherries, flowers, sage and wet clay leads to a tight and precise palate of succulent red fruits and dried mushrooms that is driven by the racy acidity and coated with the ultra-fine tannins of the vintage. Pure, beautifully balanced and very lingering, this medium-bodied wine eloquently expresses the *terroir* of Lodestone, which comes into its own in a moderate vintage like this. Alc/vol 13.5%. To 2027 and beyond. 125 cases made.

Hurley Vineyard Pinot Noir 2015 'Homage'

Garnet, but deeper. Another heady nose, this time of blueberries, blood plums, violets and lavender, giving way in the palate to explosive flavours of raspberries and other brambly fruits infused with a chalky minerality. The luscious, creamy and silky palate is balanced by ultra-fine tannins and lovely oak, a vibrant acidity assuring a clean finish. Vine age definitely evident here, Hommage is losing puppy fat and gaining structure, as well as stature. Alc/vol 13.5%. To 2027 and beyond. 150 cases made.

Hurley Vineyard Pinot Noir 2015 'Garamond'

Deeper garnet again. At this early stage, a somewhat lifted and sulky nose of black cherries, dark plums and hoisin sauce. The fleshy palate offers a wide spectrum of concentrated fruit flavours wrapped in ultra-fine tannins. We find here density and volume but not domination. This vintage has produced a masculine Garamond that needs time to mature. Again, it is vine age that may be speaking here, for this vineyard, which was seventeen in 2015, is evolving. Alc/vol 13.5%. To 2029 and beyond. 100 cases made.

Hurley Vineyard Pinot Noir 2015 'Estate'

Attractive medium garnet. Well above entry level standard, this wine has aromas of briary fruits, violets and the forest floor leading to concentrated and persistent flavours of black cherry, dark plum and meat. The palate is rich but it too has the energy of the ripe acidity and the silk of the ultra-fine tannins of the vintage. A wine we love to make when we can, the Estate is blended from declassified single vineyard barrels, very generous now and always pleases after a few years in bottle. Alc/vol 13.5%. To 2025 and beyond. 225 cases made.

PRICE

The prices of the 2015 vintage wines (inclusive of GST and delivery to main centres) are:

- **Hurley Vineyard Pinot Noir 2015 'Lodestone' (125 cases made)**
 - Per bottle: \$59.00
 - Per dozen: \$637.00 (10% discount)
- **Hurley Vineyard Pinot Noir 2015 'Homage' (150 cases made)**
 - Per bottle: \$59.00
 - Per dozen: \$637.00 (10% discount)
- **Hurley Vineyard Pinot Noir 2015 'Garamond' (100 cases made)**
 - Per bottle: \$70.00
 - Per dozen: \$756.00 (10% discount)
- **Hurley Vineyard Pinot Noir 2015 'Estate' (225 cases made)**
 - Per bottle: \$42.00
 - Per dozen: \$453.00 (10% discount)

CONTACTING US

Our contact details are:

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We accept orders by email, telephone or fax. Hurley Vineyard offers a cellar door facility that (subject to stock availability) is open to the public on the first full weekend of each month (except over winter) and otherwise by appointment.

Kevin Bell and Tricia Byrnes
HURLEY VINEYARD
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