



PINOT NOIR

BALNARRING
MORNINGTON
PENINSULA

2017 VINTAGE RELEASE

HURLEY VINEYARD PINOT NOIR 2017 'ESTATE'
HURLEY VINEYARD PINOT NOIR 2017 'HOMMAGE'
HURLEY VINEYARD PINOT NOIR 2017 'GARAMOND'**HURLEY VINEYARD CLIMATS**

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

Lodestone: this is the north-facing vineyard of 3 acres that was planted in 1999. It puts its whole face to the warmest sun. It contains the Burgundian clones 114, 115 and 777, as well as MV6 (see below). Lodestone is magnetite, an iron mineral abundant in our vineyard soil, and also 'a thing that is a focus of attention or attraction' (OED). This name keeps us focused on the soil. Lodestone has greater rock content than the other vineyards.

Hommage: this is the north-east facing vineyard that was planted in 1998 and 1999. Not as warm as Lodestone, it is a little vineyard of 2.5 acres and planted mostly of clone G5V15 from cuttings given to us by Nat and Rosalie White, the founders of Main Ridge Estate (there is also about twenty-five per cent MV6). Hommage is a tribute to the winemaking families who have gone before. It is more sheltered than the other vineyards.

Garamond: this is the east-facing vineyard of 3 acres that was planted in 1998. It is temperate, peaceful and planted entirely of clone MV6, which historians tell us comes from 18th century Burgundian stock brought to Australia by the early European settlers. Claude Garamond (deceased c.1561) was a Renaissance French typographer whose elegant font appears on our label and stationary. Garamond gets all the warm morning and little of the hot afternoon sun. It is the coolest of the vineyards, from the air that circulates in the small valley that it overlooks.

Depending on vintage conditions, Hurley Vineyard Pinot Noir is produced as wines from the single *climats*, the intention being to best express the *terroir* in the given vintage. In some years, as in 2017, a blended Estate wine may be made.

HURLEY VINTAGE 2017

Climatic conditions in vintage 2017, our seventeenth, were moderate and even, which was ideal for purity of expression and revelation of *terroir*, especially in Hommage and Garamond. It was not an optimum year for Lodestone, which has been declassified to the Estate level, a decision which both respects Lodestone and contributes to an outstanding Estate wine. We harvested in mid-late March 2017, making it more like a traditional than a modern vintage. The vines were aged nineteen years in Garamond and Hommage the Older, and eighteen years in Hommage the Younger and Lodestone. The fruit was hand-picked in excellent condition and the winemaking conditions were cool, just as we like it. Our production was only 850 cases, due to cold conditions in the Spring of 2016 during fruit set.

HURLEY 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 in the overnight air. It is then destemmed, but not crushed, into open-topped fermenting vats in the early morning. The intact berries are gently soaked in their own juice (importantly at this stage, in the absence of alcohol) for about seven 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 for about seven days 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, also for about seven 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.

The wine is matured in French oak barrels of 228L (one quarter new), mainly from the forest of Tronçais, for about 20 months. We have increased the proportion of barrels that have been air-dried in Burgundy for three or preferably four (rather than the standard two) years. The wine undergoes malolactic fermentation in barrel. It is racked under gravity only once before bottling, the lees contact promoting roundness and richness in the wine, and bottled without filtration or fining. It spends about 6 months in bottle before release and is closed with a Diam cork.

HURLEY VINEYARD WINEMAKER'S TASTING NOTES

Hurley Vineyard Pinot Noir 2017 'Estate'

This is blended from all of the barrels of Lodestone, our north-facing vineyard of clones 114, 115, 777 and MV6, plus some barrels of Hommage (north-east facing and G5V15 and MV6) and Garamond (east-facing and MV6). Harvested by hand on 10, 18 and 24 March, basket-pressed on 29 March and 4, 9 and 13 April 2017 and, after twenty months in French oak barrels of 228L (twenty-five per cent new), bottled on 5 November 2018. Closed with Diam cork. 350 cases made.

The colour is bright ruby. There is a complex and heady nose of sour cherries, raspberries, red currants, dried herbs and charcuterie meats. A closely-knitted palate of medium weight carries deep flavours of red and black fruits of the forest with savoury elements that are enveloped in ultra-fine, mouth-coating tannins. The wine is balanced and supple and finishes freshly with flare and persistence. It is way above entry-level standard but not as precise as Hommage and Garamond, hence the declassification. Alc/vol 13.7%. To 2025.

Hurley Vineyard Pinot Noir 2017 'Hommage'

This is entirely from Hommage, our north-east facing vineyard of clones G5V15 (seventy-five per cent) and MV6 (twenty-five per cent). Harvested by hand on 24 March, basket pressed on 13 April 2017 and, after twenty months in French oak barrels of 228L (thirty-three per cent new), bottled on 5 November 2018. Closed with Diam cork. 250 cases made.

The colour is bright ruby-garnet, a little deeper than the Estate. Here the nose gives up aromas of sour cherries, red currants and mortadella, as well as dried herbs, almond kernels and kicked wet clay, for Hommage is a cooler vineyard than Lodestone. A coiled-spring palate seamlessly carries intense flavours of black cherries and blood plums which are balanced by a vibrant acidity, all embedded in the familiar creamy, silky texture of this vineyard. Here too is a clear, persistent and expressive finish, which has a lick of plum sauce. Alc/vol 13.9%. To 2027+

Hurley Vineyard Pinot Noir 2017 'Garamond'

This is entirely from Garamond, which faces east and is of clone MV6. Harvested on 18 and 19 March, basket-pressed on 4 and 9 April 2017 and, after twenty months in French oak barrels of 228L (thirty-three per cent new), it was bottled on 5 November 2018. Closed with Diam cork. 250 cases made.

As with Hommage, it is bright ruby-garnet, but somewhat deeper again. Garamond is the coolest vineyard and is moderated by the little valley it overlooks. So there are airy aromas of perfectly ripe cherries, summer fruits, violets and dried herbs. The palate is saturated with pure flavours of squishy red, blue and black forest fruits, balanced by racy natural acidity. There is layer upon layer of detail and interest. A taught structural frame (that will open with time) supports the wine in the palate from attack to exit but the texture is beautifully supple due to silky, fruit-derived tannins. The ending is flaring and gloriously persistent. Alc/vol 13.8%/. To 2028+

PRICES

The prices of the 2017 vintage wines (inclusive of GST and delivery to main centres) are:

- **Hurley Vineyard Pinot Noir 2017 'Estate'**
 - Per bottle: \$43.00
 - Per dozen: \$464.00 (10% discount)
- **Hurley Vineyard Pinot Noir 2017 'Hommage'**
 - Per bottle: \$60.00
 - Per dozen: \$648.00 (10% discount)
- **Hurley Vineyard Pinot Noir 2017 'Garamond'**
 - Per bottle: \$72.00
 - Per dozen: \$777.00 (10% discount)

CONTACTING US

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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 and otherwise by appointment.

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