

HURLEY
VINEYARD



PINOT NOIR

BALNARRING
MORNINGTON
PENINSULA

2018 VINTAGE RELEASE

HURLEY VINEYARD PINOT NOIR 2018 'ESTATE'
HURLEY VINEYARD PINOT NOIR 2018 'LODESTONE'
HURLEY VINEYARD PINOT NOIR 2018 'HOMMAGE'
HURLEY VINEYARD PINOT NOIR 2018 '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 three and a half 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. 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 two acres that is 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 three 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 2018, a blended Estate wine may be made.

HURLEY VINEYARD VINTAGE 2018

Climatic conditions in vintage 2018, our eighteenth, were excellent from budburst to harvest. It must be rated among the best that the Mornington Peninsula generally and Hurley Vineyard particularly have experienced. It yielded a good quantity of high-quality fruit in all three vineyards. The vines were aged nineteen years in Garamond and Hommage the Older, and eighteen years in Hommage the Younger and Lodestone. The four wines of the 2018 release are consistently high in quality and among the best that we have produced.

HURLEY VINEYARD 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 the *terroir* of the vineyards. After harvest, we cool the intact fruit down in the overnight air. In the early morning it is then destemmed, but not crushed, into open-topped fermenting vats. 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 spontaneous 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. After that, the must is basket-pressed.

The resulting wine is matured in French oak barrels of 228L (usually one quarter new), mainly from the forest of Tronçais, for about 20 months. We now use barrels that have been air-dried in Burgundy for four (rather than the standard two) years. They are extra-tight in grain and lightly toasted. 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. It is bottled without filtration or fining. It spends about 6 months in bottle before release and is closed with a Diam cork.

HURLEY VINEYARD WINEMAKER TASTING NOTES

Hurley Vineyard Pinot Noir 2018 'Estate'

This is blended of barrels of Lodestone, Hommage and Garamond. The grapes of these vineyards were harvested by hand on 3, 7 and 11 March, fermented under the action of indigenous yeast, basket-pressed on 21, 23, 25 and 27 and 29 March 2018 and, after twenty months in barrel (one quarter new), bottled on 4 November 2019. Closed with Diam cork.

A brilliant mid-garnet colour leads to a complex and evocative bouquet of raspberries and red cherries nuanced with cooked meat and cake spice. Intense red and black cherries and red currants burst in the supple, mouth-filling palate and linger in a long aftertaste. Fresh acidity, a creamy mouthfeel and ultra-fine tannins contribute to a pure, finely balanced wine of medium weight, considerable complexity and strong varietal typicity. Not quite as well-focused and precise as the single vineyard wines, this is nonetheless way above entry level standard. To 2027. Alc/vol 13.4%.

Hurley Vineyard Pinot Noir 2018 'Lodestone'

This is entirely from Lodestone. The fruit was harvested by hand on 3 March, fermented under the action of indigenous yeast, basket pressed on 23 and 25 March 2018 and, after twenty months in barrel (one quarter new), bottled on 4 November 2019. Closed with Diam cork.

Mid-garnet in colour, the nose broods with intense aromas of black cherries and blueberries, roses and a hint of sage. In the palate, powerful flavours of briary forest berries are enveloped in a mouth-filling texture that is silky, layered and complex. The flavours resonate persistently from entry to exit. Racy acidity provides drive and length. Also medium in weight, the moderate vintage conditions have benefitted this Lodestone, which is more balanced than in warmer vintages, with no loss of concentration and complexity. An outstanding Lodestone. To 2030. Alc/Vol 13.4%.

Hurley Vineyard Pinot Noir 2018 'Hommage'

This is entirely from Hommage. The fruit was harvested by hand on 6 and 11 March, fermented under the action of indigenous yeast, basket pressed on 27 and 29 March 2018 and, after twenty months in barrel (one quarter new), bottled on 4 November 2018. Closed with Diam cork.

Attractive mid-garnet. The nose offers up a heady and complex bouquet of cherry plums and the forest floor together with a little dried herb and mortadella. In the palate, delicious primary flavours of cherries and plums, plus something like thyme, meld into a silky texture to which ultra-fine tannins add detail and persistence. This is a beautifully structured Hommage in which all is in its place including the lacy acidity that takes the wine from front to back with an ending that is clean and fresh. To 2030. Alc/Vol 13.5%.

Hurley Vineyard Pinot Noir 2018 'Garamond'

This is entirely from Garamond. The fruit was harvested on 7 March, fermented under the action of indigenous yeast, basket-pressed on 21 and 29 March 2018 and, after twenty months in barrel (one quarter new), it was bottled on 4 November 2019. Closed with Diam cork.

The eyes see the garnet of my grandmother's ring. The nose senses intense aromas of red cherries, soft summer fruits and the fragrance of flowers. The palate tastes concentrated flavours of succulent red cherries, currants and raspberries, as well as a little cassis. Very pure, well balanced and structured, this too is silky, mouth-filling and long, but highly focused and precise. A beautiful vineyard, it is as if Garamond captures the features of Lodestone and Hommage then adds those that are especially its own to produce an other-worldly wine that this year I find almost beyond description. To 2030. Alc/Vol 13.4%.

PRICES

The prices of the 2018 vintage wines (inclusive of GST and delivery to main centres) are:

- **Hurley Vineyard Pinot Noir 2018 'Estate'**
 - Per bottle: \$43.00
 - Per dozen: \$464.00 (10% discount)
- **Hurley Vineyard Pinot Noir 2018 'Lodestone'**
 - Per bottle: \$60.00
 - Per dozen: \$648.00 (10% discount)
- **Hurley Vineyard Pinot Noir 2018 'Homage'**
 - Per bottle: \$60.00
 - Per dozen: \$648.00 (10% discount)
- **Hurley Vineyard Pinot Noir 2018 'Garamond'**
 - Per bottle: \$72.00
 - Per dozen: \$777.00 (10% discount)

CONTACTING HURLEY VINEYARD

Our contact details are;

Kevin Bell and Tricia Byrnes
Hurley Vineyard
101 Balnarring Road
Balnarring Vic 3926
Mobile: 0413 526 161 (Tricia)
Email: bell@hurleyvineyard.com.au
Website: www.hurleyvineyard.com.au

We accept orders by email or telephone (Tricia's mobile) or post. Until the Coronavirus crisis is over, Hurley Vineyard will not be offering a cellar door facility. Wine purchases will be delivered or may be picked up from the winery (no tastings) by prior arrangement.

APRIL 2020