



## PINOT NOIR

BALNARRING  
MORNINGTON  
PENINSULA

## 2016 VINTAGE RELEASE

HURLEY VINEYARD PINOT NOIR 2016 'ESTATE'  
HURLEY VINEYARD PINOT NOIR 2016 'LODESTONE'  
HURLEY VINEYARD PINOT NOIR 2016 'HOMMAGE'  
HURLEY VINEYARD PINOT NOIR 2016 'GARAMOND'**HURLEY CLIMATS**

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:** 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 vineyards, 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. Also warm, 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 at Main Ridge Estate (there is also about 20% 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 this year, a blended Estate wine is also made.

**HURLEY VINTAGE 2016**

Climatic conditions in vintage 2016, our sixteenth, were excellent, ranking with the very best on the Mornington Peninsula. The vines were eighteen years old in Garamond and Hommage the older and seventeen years old in Hommage the younger and Lodestone. The fruit was hand-picked in pristine condition at ideal ripeness and the winemaking conditions were cool and propitious. Our production was only 1000 cases, a moderate amount for us, which was due to continuing retrofitting in the vineyard (replacing cordons etc). The wines of 2016 are more like the 2015's than those of our earlier vintages, so vintage is definitely impacting.

**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 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 (one quarter 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 three or four (rather than the standard two) years. The wine undergoes malolactic fermentation in barrel. It is raked under gravity only once before bottling, the lees contact promoting roundness and richness in the wine, and bottled without filtration or fining. It spends 6 months in bottle before release and is closed with a Diam cork.

## **HURLEY WINEMAKER'S TASTING NOTES**

### **Hurley Vineyard Pinot Noir 2016 'Estate'**

Mid-garnet, this gives up pure aromas of black cherries and raspberries, plus mortadella, crushed nuts and a hint of lavender. The firm palate is filled with succulent red and blue fruits, as balanced by fine lingering tannins and lively acidity. This is clean, well balanced and expressive. A wine we love to make when we can, the Estate is blended from declassified barrels of Lodestone, Hommage and Garamond. It is drinking well now, but will benefit from some bottle age. Alc/vol 13.5%. To 2024.

### **Hurley Vineyard Pinot Noir 2016 'Lodestone'**

Appealing mid-garnet, this has intense aromas of perfectly ripe red cherries, mortadella, violets and subtle brown spice. The palate is seamless, pure and precise. Mouth-coating silky tannins envelop powerful flavours of red and black cherries, raspberries, red currants and a little earth. This is a fine, well-balanced wine that has real energy and a tight linear frame. It was picked at the perfect time, explaining its style and poise. Highly persistent and flaring at the back, the high quality of the oak is evident but not obtrusive. Alc/vol 13.5%. To 2026+

### **Hurley Vineyard Pinot Noir 2016 'Hommage'**

Also garnet, the intense nose has black cherries, brambly red fruits, dried herbs and something animal. The palate is sapid, complex and layered with intense red and black fruits, gossamer-fine tannins and the exotic tastes of soy sauce and cooked meat. Hommage has left its puppy fat behind and now produces a more precise and articulate wine. The vineyard benefits from recent tree removal on the northern side, increasing both air and sun. Alc/vol 13.2%. To 2026+

### **Hurley Vineyard Pinot Noir 2016 'Garamond'**

The deep garnet colour leads to a complex, opulent nose of black cherries, raspberries, cassis and red currants. All manner of brambly fruits explode powerfully in a palate that is also infused with lambs fry and dried herbs. Taut at this stage but not austere, it has tannins that are mouth-coating and ultra-fine. A linear structure supports the wine for the long haul, it has a tightness of grain that needs time to open and evolve. This has endless persistence of flavour and finishes with a shimmering peacock's tail! Alc/vol 13.9%. To 2028+

## **PRICES**

The prices of the 2016 vintage wines (inclusive of GST and delivery to main centres) are:

- **Hurley Vineyard Pinot Noir 2016 'Estate'**
  - Per bottle: \$43.00
  - Per dozen: \$464.00 (10% discount)
- **Hurley Vineyard Pinot Noir 2016 'Lodestone'**
  - Per bottle: \$60.00
  - Per dozen: \$648.00 (10% discount)
- **Hurley Vineyard Pinot Noir 2016 'Hommage'**
  - Per bottle: \$60.00
  - Per dozen: \$648.00 (10% discount)
- **Hurley Vineyard Pinot Noir 2016 'Garamond'**
  - Per bottle: \$72.00
  - Per dozen: \$777.00 (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 and otherwise by appointment. Further information is available on our website.

**Kevin Bell and Tricia Byrnes**  
**HURLEY VINEYARD**  
**MAY 2018**