



INFORMATION BULLETIN ON HURLEY VINEYARD

HURLEY FARM

What is now Hurley Vineyard is an historic farm that was famous for the extremely high quality of its agricultural produce. It was reputedly the finest orchard in the district and has natural advantages that were very accurately described in the *Mornington Standard* on 6 September 1902:

About half a mile distant from Mr Buckley's situated on the top of a hill is Mr Hurley's homestead. Unlike his neighbour, Mr Hurley pays more attention to fruit growing than dairying, having an orchard of about 15 acres ... Being situated on the side of a hill it is naturally well drained, and as the aspect faces north-east it gets the full benefit of the early morning sun, a most important consideration in fruit growing in a cool, moist district, and it is immune from damage by strong winds owing to the protective character of the surrounding country.

The farm has a wattle and daub (wood and mud) cottage that was built by hand from bush materials in about 1876 by William and Joanna Hurley, who were Irish pioneers. Derelict when we bought the property in 1998, we gradually restored the cottage to close to its former state. In the late 1800's, it was a general store and the first Balnarring Post Office, as well as the home of the twelve Hurley children. The last surviving, Aunt Mag, was born in the cottage in 1880 and sadly passed away in 1984 aged 104, having lived in the cottage for over 100 years. The Hurley family has numerous descendants of William and Joanna and the farm now lives on through us.

HURLEY VINEYARD

In 1998 we established our 8.5 acre pinot noir vineyard on the 20 acre homestead site. Hurley Vineyard was officially opened in a welcome-to-country ceremony performed in 2003 by descendants of the traditional owners of the Mornington Peninsula, the Boon Wurrung people of the Kulin nation.

We carefully selected the cool-climate, maritime region of the Mornington Peninsula, and our particular site in Balnarring, to make pinot noir. Hurley Vineyard wraps around the north-eastern crest of a little volcanic hill, so it receives abundant sunshine and free-moving air, yet is well-protected from strong winds by 100 year old pine trees and the surrounding topography. The hill is capped by stony, red-brown earth. This 'Older Volcanic' soil type is quick to warm and slow to cool, and retains moisture and drains freely. Climatically, the Peninsula is internationally recognised to be very well-suited for the production of pinot noir. Within the Peninsula, our vineyard in Balnarring has a low altitude but southerly latitude, receives good spring and summer rainfall and ironstone-based soil.

Hurley Vineyard Pinot Noir is made out of respect for *terroir*. We have divided the 8.5 acres presently under vine into three smaller vineyards, based on aspect (there is no significant difference in soil type). This allows us to reveal the specific expression of these individual, *climats*, which are:

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.

HURLEY VITICULTURE

Precision viticulture is fundamental to making fine pinot noir. As vigneron, our focus is on revealing the best from our vineyards by playing close attention to viticultural detail and respecting the environment. Our principles are: organic viticulture, non-irrigation, low yields and true expression of the terroir of a vineyard and the individual *climats* within a vineyard. These principles reflect our respect for the great winemaking traditions of Burgundy, as adapted to our conditions in the New World, and our commitment to respecting the environment.

HURLEY WINEMAKING

The wine is made by Kevin Bell, who describes his winemaking philosophy as based on fundamental respect for *terroir* and as a search for purity and truth. Accordingly, the grapes at Hurley Vineyard are hand-picked. The fruit from each vineyard is fermented separately, but in the same way. The fruit is cooled overnight and then destemmed (not crushed) into open-topped vats. The mostly intact berries are cold-soaked gently in their own juice (importantly at this stage, in the absence of alcohol) for about seven days before fermentation begins. Fermentation is by the action of indigenous yeast for about seven days during which the must is plunged by hand twice daily. After the end of fermentation, the wine is macerated (this time in the presence of alcohol) on skins for about seven days, after which the must is basket-pressed. Total vat time is therefore about 21 days.

The wine is then matured for about 18 months in French oak barrels made from wood (very tight grain and light toast) seasoned in the open air in Burgundy for three-four years and mainly from the forest of Tronçais. About a quarter of the barrels used are new. The wine undergoes malolactic fermentation in barrel. The wine is racked by gravity as little and as gently as possible, usually only once before bottling, for the lees contact promotes roundness and richness in the wine. It is bottled without fining or filtration. The bottles are sealed with a Diam cork closure. Each vintage, the wine spends at least six months in bottle prior to release.

HURLEY WINES

Hurley Vineyard Pinot Noir is produced as single vineyard wines when this best expresses the terroir of the given vintage, and in most years as a blended estate wine as well. That is so with the 2016 vintage, for which our releases are:

Hurley Vineyard Pinot Noir 2016 **'Estate'**
Hurley Vineyard Pinot Noir 2016 **'Lodestone'**
Hurley Vineyard Pinot Noir 2016 **'Hommage'**
Hurley Vineyard Pinot Noir 2016 **'Garamond'**

CONTACTING US

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