



HOLM OAK

TASMANIA

2019 Pinot Noir



Variety:	Pinot Noir
Region:	Tasmania
Appellation:	Tamar Valley
Vineyard(s):	Acid grey kandosol over Permian mudstone
Soil(s):	Sustainable / Trial Organics
Viticulture:	Wild / Open / Small batches
Fermentation:	25% new French oak / 75% 1-4 years for 10 months
Elevage:	Alc: 13.5% / Acid: 6.2 g/L

“Our grape growing philosophy is to produce the cleanest product with the softest management practices available. This involves using some organic and modern soft chemistry. We are in the process of adopting some organic measures on a larger scale.” - Holm Oak

THE WINE

2019 was a fantastic year at Holm Oak. Dry mild conditions, moderate yields and some new winery equipment made for the least stressful vintage on record! This resulted in well balanced Pinot with lovely aromatics, bright fruit and fine tannin structure. Our 2019 Pinot has some beautiful spice, strawberry and cherry characters on the nose. The palate has fantastic fruit intensity, vibrant acidity and fine silky tannins.

THE WINEMAKER

Situated a stone's throw from the Tamar River in the Tamar Valley of Tasmania, Bec and Tim Duffy possess a laudable pedigree of wine related experience which they apply to their winery, Holm Oak. With Rebecca's 20 years of winemaking experience and Tim being a third generation vintner, the husband and wife duo is pumping out some serious juice in the cool climate of Tasmania. In the US, we import their Pinot Gris and Pinot Noir, but Holm Oak produces 9 other wines from Arneis to Shiraz. The Holm Oak tree is an Evergreen native of the Mediterranean, and the winery property sits on an old tree farm that was initially planted to make wooden tennis racquets.



Hudson Wine Brokers