



# Pooley Wines

[www.pooleywines.com.au](http://www.pooleywines.com.au)

Coal River, TAS



**POOLEY WINES** has an historical property and two separate vineyards in the Coal River Valley in southern Tasmania. The Coal River Valley has developed a worldwide reputation, and is ideally suited, for the production of cool-climate wines such as Pinot Noir, Riesling and Chardonnay. Members of the Pooley family have been actively involved in the business for three generations. Their longstanding passion and commitment to fine wine are your assurance of uncompromising quality.

Pooley Wines was established in 1985 when the late Denis and Margaret Pooley planted ten rows of Riesling and seven rows of Pinot Noir on their 16-hectare farm at Cooina Vale in the Coal River Valley in southern Tasmania.

In 2003, John Pooley, son of Denis and Margaret, and his wife Libby bought Belmont Lodge, a heritage-listed Georgian home on the outskirts of Richmond. They have been lovingly renovating this second Pooley Wines Coal River Valley property, and have planted vines on nearby Butchers Hill. In 2007 the first vintage of Pinot was produced from this steep vineyard site that overlooks the township of Richmond.



## 2016 Pinot Grigio

Exclusively sourced from the family vineyards in Richmond and Campania, Coal River Valley. Hand harvested on the 3rd and 9th of April the wine is cool fermented, oxidatively handled with extended lees contact. *Made in the Italian style this is a classic aromatic and crisp Pinot Grigio. The fruit was picked early in the season when the flavours, sugar and acid were lively and balanced. The aromas are uncharacteristically expressive and distinct with notes of green pear, nectarine, guava, peach and spice. The palate is no less expressive with softness and delicacy in mouth feel and great length of flavour. Pears and peach again coming to the fore but loaded with lots of spice characters including cinnamon and nutmeg. There is a generosity of weight on the mid palate from the residual sugar which yields the rich fruit flavours this is pulled firm by the natural acid line and finishes dry with a nice phenolic grip.* -Anna Pooley-winemaker

## 2016 Gewurztraminer

All fruit sourced from the Coal River and Tamar Valley. Hand harvested on the 3rd and 9th of April the wine is cool fermented with extended lees contact and remains unfinned. *This is a dry, full bodied and incredibly expressive example of Gewurztraminer mad in the vein of those from Alsace. Perfume, perfume and more perfume – with notes of rose oil, red apple, Turkish delight, bergamot, persimmon, cardamom and cinnamon quill -this wine is sure to entice. On the palate the flavours as replicated however come to new life with the introduction of phenolics, glycerol and supportive acid. Soft, textured and velvety but with a crisp, pure finish that pulls it back into line!* Anna Pooley-winemaker

## 2015 Riesling

*“Heady, seductive and enticing! This wine takes you on a sensory journey. White blossom perfume of gardenia and jasmine dominate the nose whilst grapefruit, lavender and lime zest coat the palate. The texture of the wine commands another sip with the softness from the yeast influence dancing on a fine line with the natural ‘cool climate’ acid line. Enjoyable now but also rewards with patience!”* Anna Pooley-winemaker

## 2015 Margaret Pooley Tribute Riesling

*“An ideal Riesling vintage sees a return to the Family Reserve range of the much loved Margaret Pooley Tribute. Much like Margaret herself, this wine has poise, class, and a strength and intensity that will be remembered. Pure, restrained and classic in every sense with incredible citrus intensity on the nose and palate as well as balance and texture. Excellent cellaring potential.”* Anna Pooley-winemaker

## 2014 Cooina Vale Chardonnay

From the original family property Cooina Vale, Camapania Coal River Valley. Hand harvested on the 3rd April, whole bunch pressed and barrel fermented. *White blossom on the nose with underlying grapefruit, peach and a hint of cedar. On the palate the wine shows complexity portrayed by a delicate balance between vineyard expression and winemaking artefact. On the fore, fruit flavours of white peach, lemon curd and nectarine dominate. This leads effortlessly into a soft, silky and creamy mid palate with flavours of toasted almond croissant, vanilla bean and exits with flavours dominated by citrus fruits, poached apple and cinnamon quill. A very slinky, pure and finely structured wine with lacy acidity and a delicate structure that one would expect from this vineyard.* Anna Pooley-winemaker

## COOINDA VALE (Campania)

Established in 1985 in the northern part of the Coal River Valley, the Cooinda Vale vineyard is ideally positioned facing northeast overlooking the Coal River in southern Tasmania. On the 43.5 Latitude line, the vineyard is planted on northeast facing slopes at 130m above sea level. This is a unique microclimatic location, being well protected from prevailing winds but still highly influenced by maritime conditions. The long growing season, which can extend into May, with high sunshine hours, predominately winter rainfall and the occasional frost and snow, combine to provide an excellent condition for cool climate grape varieties, such as Pinot Noir, Pinot Grigio, Riesling and Chardonnay. The soils are Brown-Black dermosol sub-soil, high in acid (associated with alluvial plains and river terraces) over decaying sandstone, with friable clay subsoil. Because of the sloping aspect, the drainage is excellent.



## BUTCHERS HILL VINEYARD (Richmond)

A new vineyard has been established on the Belmont Estate, planted in 2003, allowing us to expand production of our quality wines. The block is on the side of Butchers Hill facing north and captures the sun all day. The soils are well drained dolomite with limestone under-layer, high in pH.



### 2015 Pooley Pinot Noir

*“This wine was hand harvested with the inclusion of a small percentage of whole clusters during fermentation. It has been matured in older French Oak barriques and is bottled unfined. The fruit comes for this wine this year comes from the nearby Clarence House vineyards (whose wines are made at Pooley) just over the hill near Cambridge below Mount Rumney. Serious perfume. Dark cherry and undergrowth with complex layers of spice and cedar which wafts over the fruit. The palate is fresh and fragrant with red fruits, rhubarb, compote and dark macerated cherry. Very shapely through the mouth with fine tannin and acidity. Matured predominantly in puncheons; this wine is about ‘purity’.”* Anna Pooley-winemaker

### 2014 Cooinda Vale Pinot Noir **STRICTLY LIMITED**

A single vineyard Pinot Noir from our Campania vineyard established in 1985. This wine is handpicked and open fermented, partially indigenous. *“A more understated wine in its youth than the 2013 and true to the cooler vintage conditions but with greater potential. A hint of cedar sits delicately atop cherry, strawberry and fennel. The palate is layered with fruit, minerality and spice and perfect pitched acidity. Fine graphite tannin provides the foundation for the wine to build over time. The small amount of stems included in the ferments provides another element of structure which bodes well for a long and rewarding life ahead.”* Anna Pooley-winemaker

### 2014 Butchers Hill Pinot Noir **STRICTLY LIMITED**

Pooley Butchers Hill Pinot Noir is from the Belmont vineyard, Richmond, adjacent to the cellar door. This is the seventh vintage from this vineyard and is bright and lively. The Butchers Hill Pinot Noirs have a softer, earthier character harking back to a more traditional wine style. *“Estate grown at the Richmond Vineyard, Coal River Valley. Hand harvested on the 20th, 26th and 27th March and 1st April, 2015. Whole clusters have been included in the fermentation, including some wild. The wine was matured in French oak barriques and bottled unfined. The colour is a full bright red and the nose multidimensional. It offers black cherry, dark raspberry, smoke, minerals, licorice and flowers. The mouth is succulent and dominated by firm black cherry and kirsch. Firm tannin and fine acidity give the wine an ‘architectural’ feel. A wine of concentration and intensity, it is commanding but in control. A wine of ‘classic’ power and presence.”* Anna Pooley-winemaker