



Sailor Seeks Horse

Huon Valley, Southern Tasmania

www.sailorseekshorse.com.au



This tiny vineyard is one of Australia's most southerly located in the Huon valley in southern Tasmania. Paul and Gilli Lipscombe own the vineyard and make the wines and both have considerable vineyard and winemaking experience behind them. From working together in the Languedoc to New Zealand, Oregon and Margaret River they spent a lot of time researching and considering the best possible

vineyard site with the aim to produce Australia's best Pinot Noir and Chardonnay finally settling on this ideal north facing vineyard which is sheltered from the prevailing south-westerly winds. Best described as a warm site within a cool climate, the soil is free-draining quartz inflected mudstone soil over clay. The vineyard is planted to a large variety of Dijon clones as well as numerous other clones planted by the previous owners and all vineyard work is done as organically as possible.

So to the name, where does that come from? There was a handwritten sign on the wall at the Red Velvet Lounge in Cygnet, our local coffee and cake respite from the Tasmanian weather. It said, "Sailor Seeks Horse" and went on to explain that the author had sailed solo around the world and ridden across the US from coast to coast and back again...on a mule. He'd then decided he wanted to travel around Tasmania by horse but didn't have one. So, was there anyone who would lend him one? If they didn't have a horse then a pony would do. It was an idea that resonated with us. Here we were, trying to do something a little bit crazy, without much money and requiring a little bit of help to get to where we wanted to be.

2015 Chardonnay

Made from 4 clones of Chardonnay imported from Dijon in Burgundy. *"A young, dynamic Tasmanian couple who have aced their grape growing and now shifted attention to winemaking. They planted chardonnay to early ripening clones in 2010, and this is their first release. Fermented in various oak vessels and left to mature for a year or so then settled in stainless steel for three months before bottling. What a stellar release. Run, don't walk. Tight, fine, tense, wonderful chardonnay. Taut and crisp. All flint and quartz, so flighty and fine. Sniff of sea spray, lick of saline character in the pure, lacy flow of green apply-grapefruit flavours. Electric acidity. Exceptional length. Has pure class written all over it. A modern incarnation of chardonnay with grape flavour at its core. Beautifully done. 94 points"* Winefront.com Feb. 2017

2015 Pinot Noir

Made from tiny yields of about 900g per vine (equates to about 3.6 t/ha which is quite a bit less than Grand cru Burgundy vineyards which crop closer to 5 t/ha).

"Spicy, pepper, red currants and cranberry, leaner spectrum but fine. Palate way softer, spreads well but webbed in fine tannins, refreshing acidity, cherry fruitiness, amaro finish. So sleek and fine. Soft,. Beautiful. 94 points" Winefront.com Feb. 2017

