

# HARDYS

In 1853 Australia, against a backdrop of global uncertainty Thomas Hardy set out to make wines 'revered around the world'. Hardy helped forge the Australian wine industry and was a true pioneer, entrepreneur and visionary and today, 169 years later, the company he founded, Hardys, continues to deliver quality recognised across the globe, and provide consumers certainty in their wine choice each and every time. With over 9,000 global awards, a band of loyal ambassadors around the globe, every bottle is a mark of...Certainty

## 2021 Eileen Hardy Pinot Noir



### EILEEN HARDY

Eileen Hardy was the Hardy family matriarch, an indomitable spirit and the first lady of Australian wine; her love of life still echoes through every Hardy's wine and provides the inspiration to be the best. Winemakers select only the very best handpicked parcels of fruit from regions throughout Australia to carry the Eileen name. This is the first production of Eileen Hardy Pinot Noir since 2014 and demonstrates the strength of both the vintage in Tasmania as well as the fruit resource.

### GRAPE VARIETY

Pinot Noir

### COLOUR

Dark ruby with vivid burgundy hues

### NOSE

Powerful aromas of blueberries and cherries with hints of spice, whole bunch notes and a hint of vanilla oak.

### PALATE

Dark berry fruits, spice and whole bunch notes continue on the palate, complemented by an elegant mineral acid drive and fine silky tannins. A hint of oak plays a subtle yet supporting role and the wine ends with superb length of flavour.

### VINEYARD REGION

Tasmania

### WINEMAKING

The wine was gently basket pressed then fermented in open-top stainless steel, temperature-controlled fermenters, at up to 32 degrees. The wines underwent 100% malolactic fermentation and matured for 9 months in 100% French Oak Barriques (combination of new, 1-, 2- year-old barrels). Gentle fruit handling and restrained winemaking were crucial to developing the complexity of the final blend.

### VINTAGE CONDITIONS

A classic cool season for Tasmania. A wet winter set up the growing season well, aided by a dry November with neither frost nor wine causing an issue. A cooler season led to slow ripening whilst the vines benefitted from regular rainfall. A longer ripening period resulted in wines that are full of flavour, rich in concentration and supported by creamy mid-palate weight. Pinot Noir flourished in the vintage conditions, showcasing the full flavour spectrum from red to dark and violet fruit, supported by ripe tannin profiles and a silky texture.

### WINE ANALYSIS

Alc/Vol: 13.6%  
Acidity (TA): 5.96g/L  
pH: 3.49

### PEAK DRINKING

Approachable upon release, will reward careful cellaring for 5-10 years

### FOOD MATCH

Seared venison with native Tasmanian pepperberry sauce.

### WINEMAKER

Penny Jones

