



## PINOT NOIR

BALNARRING  
MORNINGTON  
PENINSULA

## 2009 VINTAGE RELEASE

HURLEY VINEYARD PINOT NOIR 2009 “LODESTONE”  
HURLEY VINEYARD PINOT NOIR 2009 “HOMMAGE”  
HURLEY VINEYARD PINOT NOIR 2009 “GARAMOND”

**THE CLIMATS OF HURLEY VINEYARD**

Hurley Vineyard wraps north to east around the crest of a little volcanic hill in Balnarring on the Mornington Peninsula. It comprises three distinct *climats* reflecting aspect:

- **Lodestone:** north facing. It is c. 3 acres and puts its whole face to the warmest sun. The vines are of the Burgundian clones 114, 115 and 777, as well as MV6. 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.
- **Hommage:** north-east facing. It is a warm but sheltered little vineyard of c. 2 acres, and almost all of clone G5V15 grown from donated cuttings. The name Hommage is a tribute to the winemaking families who have gone before.
- **Garamond:** east facing. This vineyard is temperate and peaceful – sheltered and a little cooler than the other two. It is c. 3 acres and of clone MV6, which historians tell us originated in 18<sup>th</sup> century Burgundian stock brought to Australia by the early European settlers. Claude Garamond (deceased c.1561) was a Renaissance French typographer, a devoted artisan whose elegant font appears on our label and stationary.

Depending on vintage conditions, Hurley Vineyard Pinot Noir is produced as wines from the single *climats*, the operating principle being what best expresses *terroir* in the given vintage. In 2009, we are proud to release wines from each of the *climats*:

- Hurley Vineyard Pinot Noir 2009 “Lodestone” (50 cases made)
- Hurley Vineyard Pinot Noir 2009 “Hommage” (150 cases made)
- Hurley Vineyard Pinot Noir 2009 “Garamond” (150 cases made)

**CLIMATIC CONDITIONS OF THE 2009 VINTAGE**

Conditions in 2009 were very difficult. The early growing season saw relatively cool conditions, but the vines were free of disease. There was good bud-burst and fruit-set, and the fruit was developing well in early summer. To guard against the risk of disease, leaf thinning was undertaken in January. Tragically, in and around Black Saturday 7 February 2009, Victoria was ravaged by high temperatures and winds, which caused massive bushfires. Over 170 people lost their lives. Hurley Vineyard experienced temperatures over 45°C for several consecutive days. Some 60% of the fruit, which was well exposed due to the leaf thinning, was burnt on the vines. After removing this fruit, the remaining 40% ripened and was harvested normally. It was not heat or smoke affected. In the result, we made only 350 cases of wine this vintage.

**WINEMAKING**

As in previous years, the fruit from each vineyard was made into wine separately, but in the same way.

The winemaking in 2009 continued the evolution from previous years. Our focus is on purity, freshness, elegance and balance, by which we can achieve the best revelation of *terroir*. We first cooled the intact fruit down to about 10°C. It was then destemmed, but not crushed, into open-topped vats. The berries were gently soaked in their own juice (importantly at this stage, in the absence of alcohol) for up to 5 days before fermentation began. Think of this as an aqueous maceration or a gently poaching which liberates a pot-pourri of aromas and flavours. Alcoholic fermentation was by the action of indigenous yeast, during which the must was plunged by hand twice daily. After fermentation ended, the wine was macerated (this time in the presence of alcohol) on skins for up to 7 days. Remember, alcohol is a solvent and this maceration is to maximise the extract, but not to the point of making the wine hard and bitter. Then the must was basket-pressed. Total vat time was 18-21 days.

The wine was then elevated in French oak barrels (one third new) from the forests of Tronçais and Allier for about 18 months. We have increased the proportion of barrels made of oak that has been dried in the air in Burgundy for three (rather than the standard two) years. The wine underwent malolactic fermentation in barrel. It was racked only once before bottling, the lees contact promoting roundness and richness in the wine. It was bottled without filtration, but with a little

egg-white fining. The bottles were closed with a Diam cork and spent about 12 months in bottle before release.

Here are the technical data for the wines:

Hurley Vineyard Pinot Noir 2009 "Lodestone"	Alc/vol: 13.0%; pH: 3.43; TA: 6.0g/L
Hurley Vineyard Pinot Noir 2009 "Homage"	Alc/vol: 12.8%; pH: 3.40; TA: 6.7g/L
Hurley Vineyard Pinot Noir 2009 "Garamond"	Alc/vol: 13.1%; pH: 3.45; TA: 6.1g/L

## WINEMAKER'S TASTING NOTES

### Hurley Vineyard Pinot Noir 2009 "Lodestone"

Ruby red, bright and clear. Heady smells of cherry plum and cake spice. Hints of lavender and savoury meat. Considerable mid-palate intensity of flavour, especially of sweet red fruit. Feminine and smooth with lovely line. Power without weight. Fine tannins and lively acid provide excellent balance. Oak in its place. Fresh with lingering flavours to finish.. Alc/vol 13.0%. To 2017. 50 cases made.

### Hurley Vineyard Pinot Noir 2009 "Homage"

Ruby red, bright and clear. Deep, brooding smells of dark, plummy fruits. Notes of lavender, candied orange and menthol. Plush summer fruits in the palate, soft and squishy. A strong fist in a velvet glove. Excellent structure and composition, but supple. Pure. Vibrant acidity. Powdery tannins. Finishes long. Alc/vol 12.8%. To 2018. 150 cases made.

### Hurley Vineyard Pinot Noir 2009 "Garamond"

Dark ruby red. A different world of smell and taste, stepping up in intensity. Aromas of mulberry and elderberry, with flowers and spice. On the palate, concentrated black cherry with marzipan. Mouth filling and generous. Deft oak and nice soft tannins. Everything poised. Gloriously persistent, finishing with a peacock's tail. 13.1% alc/vol. To 2020. 150 cases made.

## PRICE

The prices of the 2009 vintage wines (inclusive of GST but not delivery) are:

- **Hurley Vineyard Pinot Noir 2009 "Lodestone" (50 cases made)**
  - Per bottle: \$50.00
  - Per dozen: \$540.00 (10% discount)
- **Hurley Vineyard Pinot Noir 2009 "Homage" (150 cases made)**
  - Per bottle: \$50.00
  - Per dozen: \$540.00 (10% discount)
- **Hurley Vineyard Pinot Noir 2009 "Garamond" (150 cases made)**
  - Per bottle: \$60.00
  - Per dozen: \$648.00 (10% discount)
- **Mixed dozen of 2009 "Garamond", "Homage" and "Lodestone"**
  - Per dozen mixed case: \$576.00 (10% discount)

Our delivery rates can be provided on request.

## CONTACTING US

You can contact us as follows:

Our contact details are:

Kevin Bell and Tricia Byrnes  
 Hurley Vineyard  
 101 Balnarring Road  
 Balnarring Victoria 3926 Australia  
 Tel: 03 5931 3000  
 Tricia's mob: 0413 526 161  
 Fax: 03 5931 3200  
 Email: [bell@hurleyvineyard.com.au](mailto:bell@hurleyvineyard.com.au)  
 Website: [www.hurleyvineyard.com.au](http://www.hurleyvineyard.com.au)

Hurley Vineyard is a cellar door/ mailing list retail and wholesale business. We accept orders by email, telephone or fax. Hurley Vineyard offers a cellar door facility that is open to the public on the first full weekend of each month and otherwise by appointment.

**Kevin Bell and Tricia Byrnes**  
**HURLEY VINEYARD**  
**October 2011**