

LOST FARM

TASMANIA

2021 PINOT NOIR

TAMAR VALLEY
TASMANIA

TECHNICAL

Alcohol	13.0%
Residual Sugar	0.2g/L
pH	3.6
TA	5.5g/L

Lost Farm is a cool climate winemaking project of the Angove Family. The name 'Lost Farm' comes from the historic loss of the original Angove Family Vineyards at Tea Tree Gully in South Australia, known by locals as "The Farm".

In the 1970s government bureaucrats re-zoned the land from agricultural use to residential use, resulting in its compulsory acquisition. To bring some of our family history to this new adventure and to remember our original farm, lost to urban sprawl in 1974, Lost Farm – Tasmania was born.

Lost Farm is about discovery and potential. Through key relationships with a small number of growers in the cold climate of Tasmania's Tamar Valley we aim to make wines with soil, soul and site in mind.

VINTAGE

Northern Tasmania saw cooler-than-average temperatures and abundant rain until just a few weeks before harvest when the clouds parted and mild, sunny weather ensued. This enabled the development of exquisite flavours and amazing concentration and structure in Pinot Noir, heralding one of the great seasons in Tasmania.

VITICULTURE & WINEMAKING

The two vineyards for Lost Farm Pinot Noir are located in the northern Tamar Valley, both located just to the South of Launceston.

The majority of this wine is made from the Glenbothy Vineyard. The north east facing slope of dark volcanic loam is close planted to multiple clones of Pinot Noir including MV6, 114, 115. The vines capture the warm morning sun and deliver fruit of purity with racy natural acidity, refinement and elegance. The second vineyard is right around the corner and likewise faces north east, the soil as dark Biscay clay and delivers brighter fruit characters to that of Glenbothy.

Hand harvested at optimal flavour ripeness, we placed 15% whole bunches in the bottom of an open fermenter with the remainder of the grapes gently destemmed with as many whole berries as possible on top. Following a 5 day cold soak at 2-5 degrees, to gently extract the elegant flavours and tannin, fermentation occurred over 7 days with "punchdowns" occurring morning and night. The wine was gently pressed when dry. Maturation occurred in seasoned French oak barrels with 25% new fine grain low toast Mercurey and Francois Freres French oak to give the wine additional texture and complexity. After 10 months in our climate-controlled barrel storage each barrel was individually evaluated, and the final blend assembled in February 2022, with bottling without fining or filtration occurring in March.

WINEMAKERS NOTES

The vibrant purple with red hue hint immediately of the vibrancy of Lost Farm Pinot Noir. The nose is lifted, aromatic and full of cherries and red fruits leading to a palate of red berries, cherries, spice and deft oak. The delicate, silky tannin structure carries the wine through the mid palate giving a long seductive finish.

