

# OSSA Pinot Noir 2023

## Winemaking

Fruit from the Belbrook vineyard was supplemented by carefully selected parcels from the Coal Valley, Derwent Valley and East Coast.

Parcels of Pinot Noir clones 777, 114 and D5V12 were fermented separately with small inclusions of whole berry and wholecluster. Matured for 11 months in 500L French oak puncheons (15% new) with minimal intervention prior to bottling.

100% Pinot Noir  
G.I: Tasmania  
Production: 355 dozen  
Harvest: 23 March - 28 April  
Alc: 14.0%  
pH: 3.6  
TA: 5.3 g/L  
R.S: < 1 g/L

## Vintage 2023

The 2023 growing season was defined by cool conditions that set a slower pace from the outset.

Spring brought enough rainfall to support strong vine health, though the persistent cool weather delayed early growth and pushed back key stages of development.

These patterns continued into summer, with ripening progressing later than usual.

While the season brought its share of challenges, lower yields ultimately contributed to fruit with impressive concentration, purity and intensity.

## Accolades

### Gold

—  
Decanter World Wine Awards 2025

### Gold

—  
Melbourne Royal Wine Awards 2024

### 95 Points

—  
JamesSuckling.com  
August 2025

Floral, perfumed and quite expressive, showing aromas of cherries, wild red berries, bark, pomegranate, cranberries and red-apple skin. The midweight palate has firmly framed tannins and a high-tension mouthfeel, finishing with a mineral, almost stony edge. There's a fine balance of structure and freshness here, built for aging. Delicious. Drink or hold. Screw cap. Ryan Montgomery.

