



# LOST FARM

TASMANIA



## 2023 Pinot Noir

TAMAR VALLEY, TASMANIA



Lost Farm Wines is a cool climate winemaking project of the Angove Family. The name 'Lost Farm' comes from the historic loss of the original Angove Family Farm, known by locals as simply "the Farm". In the 1970s government bureaucrat's rezoned the land from agricultural use to residential use resulting in its compulsory acquisition. With the stroke of a pen, the family's best vineyards were lost.

*'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.'*  
We hope you enjoy, Richard Angove

### TASMANIA WEATHER & VINTAGE

Tasmania's wine producers rose to the (many) challenges across the 2023 season to harvest modest volumes of excellent quality grapes. No two seasons are the same in Tasmania's cool and varying climate, and this sentiment rang especially true for the 2023 harvest, with challenges being plentiful and varied across the island. The overall 2023 vintage production is very similar to 2022, with many wine growing areas experiencing significantly lower yields.

### 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 2023, with bottling without fining or filtration occurring in March.

### WINEMAKERS NOTES

The lively purple hue with a subtle red tint instantly captures the vivacity of Lost Farm Pinot Noir. Its aromatic nose exudes a bouquet of cherries and red fruits, paving the way for a palate rich in red berries, cherries, and nuanced spice, complemented by skilfully integrated oak. With a delicate yet silky tannin structure, this wine gracefully traverses the mid-palate, culminating in a lingering, alluring finish.

