



PINOT NOIR 2016

ASSESSMENT

Colour: Mid red colour, with great depth.

Bouquet: This wine screams “Pinot” from the very outset. The dark cherries and strawberry fruits are complemented beautifully by spice, liquorice, and creamy Pinot complexity. There are hints of stalks and some charry barrel ferment characters all combining to give the wonderful complex nose you would expect from good Pinot Noir.

Palate: The entry to the front palate is generous and rich, with the dark cherry and strawberry fruit characters. There is a silky texture and wonderful balance running through the mid palate, with the quality French oak adding subtle charry notes. The tannins are fine and balanced, combining with a tight acid structure to give a long, lingering and powerful finish. The light gaminess adds complexity, which will continue to develop with age.

FOOD ACCOMPANIMENT

Perfect with duck but also try with lamb, chicken and mild Asian dishes.

CELLARING POTENTIAL

Will continue to improve and develop complexity with age; cellar for 8 to 10 years.

Harvest Date: 19th February 2016

Bottling Date: 7th February 2017

Alc: 13.5%

pH: 3.55

T.A.: 6.8g/L

Residual sugar: 0g/L