



## 2007 Pinot Noir

Cherry red in colour with a trace of purple. It displays classical wild berry characteristics, underlying gamey aroma and fine French Oak. The palate exhibits soft berry and ripe plum overtones, and has a long and soft fine tannin finish.

Simon Gilbert, Winemaker

- 13.9% ALC/VOL



### Vinification

The grapes are crushed and held at low temperatures for a short period of time before being inoculated with selected yeast culture. The must is fermented on skins under temperature controlled conditions ranging from 22°C - 30°C. Fermentation is completed in stainless steel after which the wine is racked twice then partly matured in selected French Allier hogsheads for 11 months prior to fining, blending and bottling.

