

Brangayne of Orange Pinot Noir 1999

Winemaker's Comments

- Colour - Youthful, medium red
- Nose - Lifted, intense plum, wild dark cherry and light gamey aroma with hints of oak
- Palate - This medium bodied wine has excellent dark cherry flavours, complexed with well balanced use of French oak, contributing fine long silk tannin and structure
- Cellaring - This wine will develop further complexity and become more mellow with age. Recommend cellaring up to 5-6 years.

Vinification

The grapes were harvested at optimum ripeness on 19 April, 1999, then crushed and fermented on skins under temperature controlled conditions up to 30 degrees C, then pressed.

Fermentation was completed in stainless, after which the wine was racked twice then partly matured in selected French Allier hogsheads for 11 months, prior to fining, blending and bottling.

- Simon Gilbert, Winemaker