

Brangayne of Orange Pinot Noir 2000

Winemaker's Comments

Colour	Youthful, medium red
Nose	Typical Pinot Noir varietal character, showing ripe cherries, plum, hints of confectionary with complexing earthiness and gamy character and savoury, underlying oak
Palate	This medium bodied wine has very good palate weight and depth of flavour, showing dark cherry, plum and gamey flavours, complexed with well balanced use of French oak, contributing fine, long, silky tannin and structure.
Cellaring	This wine will develop further complexity and become more mellow with age. Recommend cellaring for up to 5-6 years.

Vinification

The grapes were harvested at optimum ripeness and flavour, crushed and held at low temperatures for a short period before being inoculated with selected yeast culture. The must was fermented on skins under temperature controlled conditions with temperatures ranging between 22-30 degrees C. Fermentation was completed in stainless after which the wine was raked twice then partly matured in selected French Allier hogsheads for 11 months prior to fining, blending and bottling.

- Simon Gilbert, Winemaker