

Brangayne of Orange

PINOT NOIR 2001

Winemaker's Comments

- Colour Medium red
- Nose Lifted wild cherry characteristics with a light, gamey aroma and 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 racked twice then partly matured in selected French Allier hogsheads for 11 months prior to fining, blending and bottling.

- Simon Gilbert, Winemaker