



## 2005 Pinot Noir



This 2005 Pinot Noir is medium red in colour with vibrant hues, and displays varietal lifted cherry characteristics, with gamey aromas and underlying fine grained French Oak. The palate has characteristic cherry and plum mid-palate flavours, and is complex with a long fine tannin finish.

13.5% ALC/VOL

- Simon Gilbert, Winemaker.

### 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.

