



2003 Reserve Pinot Noir



The Vineyard...

An early vintage. An extended wet flowering period reduced potential yields. Warm, dry conditions over summer and low disease pressure allowed the fruit to ripen well. Some vignerons believe this to be an exceptional vintage.

Brix::pH::TA 23.1-24.2° (12.8-13.4° Baumé) :: 3.43-3.51 :: 7.1-7.7 g/l
 Vineyards::Clones Wallis, Judd, McCutcheon :: MV6, D2V5
 Harvest date 16-23 April 2003
 Yield 2.1 tonnes/ha (0.9 t/acre, ~12.6hl/ha)

The Winery...

Winemakers :: Richard McIntyre

Winemaking Hand harvested, all de-stemmed, not crushed. 100% wild yeast fermentation with 20 days on skins. Pressed to tank and settled 24 hours then racked to barrel – 40% new oak. Aged for 18 months before a light egg white fining. Bottled un-filtered under cork.

Alcohol 14.0% (8.3 standard drinks/750ml bottle)
 Residual sugar Dry (0.41 g/l)
 Malolactic 100%
 Aging::Oak 18 months :: 40% new French oak (Sirugue, François Freres)
 Production Bottled 30 October 2004 :: cork
 Finished pH::TA 3.57 :: 6.4 g/l

The Tasting Room...

Release Date :: September 2005

Tasting notes This wine shows the elegance, complexity and power of the Pinot Noir from our three vineyard sites on Main Ridge. Bright garnet in colour, this wine shows a complex fragrant nose that is relatively closed at first but, with air, opens up to show aromas of rose petals, night jasmine, cherry and red berry fruit and savoury mushroom and earthy complexity. On the palate we see more fruit concentration, moving into dark berry and black cherry flavours, tempered by savoury roast meat, supporting spicy oak notes and minerality on the finish. The wine is cool and concentrated in the mouth, with good acid and silky tannin structure. Long and persistent, this wine shows the 'peacock tail' of serious Pinot Noir.

Food::Temperature Serve with roast confit duck or a rack of spring lamb. Serve at 14-17°C.
 Best drinking Very youthful at present, will improve through 2007-2010 and cellar well for a considerable time after that

Fragrant strawberry, red cherry and plum fruit; a fine, elegant, long palate; lingering finish. Drink 2010.
 92 :: James Halliday :: 2006 Australian Wine Companion