



## 2004 RESERVE PINOT NOIR

### LOCATION AND ASPECT

We apply "Reserve" status to small parcels of wine sourced from some of our finest estate vineyards. In the case of the 2004 Reserve, the fruit has come mainly from the north facing slopes of our "J" block vineyards at Pipers Brook.

### SEASON

The Pipers Brook region typically produces growing conditions that provide pinot noir with the classic aromatic hallmarks of the variety, namely raspberry and cherry fruit with violet notes.

The 2004 season was characterized by almost perfect conditions for flowering and fruit set followed by a mild summer ripening season. As a result our pinot noir achieved good flavours ripeness a few weeks later than normal.

### SOIL

The grapes were grown on ferrosol (red volcanic) soils from the Pipers Brook region.

### VITICULTURE

The vines are meticulously hand-tended and grown on Scott Henry and Lyre trellises which helps to expose the ripening bunches to the sun, thus achieving full ripeness and well-balanced flavours.

The harvest occurred in April 2004.

### WINEMAKING

After transport to the winery at Pipers Brook, the grapes were fermented in open vats and macerated on skins for up to 25 days. The wine was then aged in French oak barrels in cool, underground cellars for 14 months prior to bottling.

*Analysis:* 14% alcohol      Tit acidity: 7.6g/L      pH: 3.42

### TASTING NOTES

*Colour:* Brilliant and vibrant pinot noir ruby.

*Bouquet:* Soft and expressive berry fruit aromas of raspberries, cherries, freshly cracked cinnamon spice and tones of meaty savoury gaminess.

*Palate:* Concentrated dark berry fruits, dark chocolate, fresh pepper berry and vanilla bean, which balances the rich fruit flavours and creates a dry, savoury finish. The wine displays soft and velvety characters that will develop further with bottle age.

*Ageing potential:* Likely life span: 2006 - 2011

Likely best year: 2008

*Food Suggestions:* Barbecued boned quail; Warm honey-brown mushrooms; Peking duck salad with seared scallops, ginger & peanuts.