



2004 SINGLE SITE PINOT NOIR “THE LYRE”

ORIGIN

The highest categories of wine quality in our hierarchy are wines denoted Single Site or single vineyard. This status is reserved for special parcels of wine sourced specifically from single sites renowned for the quality of its fruit. In the case of pinot noir there are two sites situated on the northern faces of the vine slopes at Pipers Brook. “The Lyre” block takes its name from the type of trellising employed. The wines are produced from exceptionally low fruit yields, which adds richness, complexity and longevity to the wines.

WINEMAKING

The grapes were hand harvested in mid-April from grapes grown on lyre trellises, a trellising system designed to optimise grape ripening in cool regions. The grapes were transported to the winery at Pipers Brook where they were sorted, destemmed and crushed; the grapes are then fermented in small open vats and macerated on skins for up to 15 days. The wine was then aged in fine French oak barrels in our cool underground cellars for 15 months prior to bottling in late June 2005.

TASTING NOTES

- Colour:* Brilliant, eye of partridge, with a delicate cherry, purple hew
- Bouquet:* Mesmeric on the nose exuding ripe juicy pinot noir scents of violets, black cherries, cranberries and dark chocolate aroma’s all support by the soft secondary tones of earthy forest floor and gamely pâté de foie meats.
- Palate:* A complex mix of wild berry fruits, dark chocolate and fruitcake spice, the mouth feel is lush and generous, well supported by the finely integrated French oak and long mellow tannins that flow on thru the finish.
- Analysis:* Alcohol: 13.5% Tit acidity: 7.2g/L pH: 3.40
- Ageing Potential:* Drink now to 2017.
Likely best year 2010
- Food Suggestions:* Boeuf Bourguignonne; washed-rind cheese, perfect to enjoy with lighter meats such as goose and duck, or gamey meats such as rabbit, goes superbly with Italian style dishes.