



PIPERS BROOK VINEYARD 2005 RESERVE PINOT NOIR

RESERVE COLLECTION

Since our pioneering days, the Pipers Brook label with its old world charm and rich local history has become recognised as one of Australia's classic icon brands. This new release of the Pipers Brook Reserve Pinot Noir begins a series from colonial artist Joseph Lycett. The "Reserve Pinot Noir *Collection*". An original art work as seen on the bottle "View of the Governors Retreat" was first published in 1825, with a first edition book from the artist "View's in Australia" being held in the Kreglinger library. Each new vintage of our Reserve Pinot Noir will depict one of the many unique scenes for this collection.

LOCATION AND ASPECT

The grapes are sourced from well-established, premium blocks in our vineyards in both the Pipers Brook and Tamar Valley wine regions, which typically produce growing conditions that enable Pinot Noir to display all the elegance and charm that the variety has to offer. The fruit retains flesh and weight, is soft, aromatic and long with fine balanced tannins and lingering flow.

SEASON

The 2005 season was characterized by an early start to the growing season (due to warm spring weather) and almost perfect conditions for flowering and fruit set. These favorable conditions continued with consistently above average temperatures leading through into vintage.

SOIL

The grapes were grown on a mixture of ferrosol (red volcanic) soils from the Pipers Brook region and vertosols (black cracking clays) from the Tamar Valley. Both soil types have excellent water holding capacity, offering a steady supply of moisture and nourishment to the vines throughout the growing season.

VITICULTURE

The vines are meticulously hand-tended and grown on Vertical Shoot Positioning (VSP) trellis which helps to expose the ripening bunches to the sun, thus achieving full ripeness and well-balanced flavours and fine tannins.

WINEMAKING

Our aim for the Pipers Brook Pinot Noir Reserve Collection is to capture all the sensual flavours and elegance that the variety has to offer, giving a wine with rich concentrated fruit with balanced fine secondary and savoury complex characters. To achieve this, the grapes are hand picked in small 30kg bins and transported to the winery at Pipers Brook where they are carefully and cleanly destemmed and then fermented in small open vats followed by maceration on skins to provide additional textual richness and regional flavours. The wine is then gently basket pressed and aged in fine French oak barrels in our cool underground cellars for 14-16 months prior to bottling, where it is then cellared in our temperature controlled cellars before release.

Analysis: Alcohol: 13.5% Titratable acidity: 7.2 g/L pH: 3.38

TASTING NOTES

Colour: Pinot Noir ruby red, with a soft blue/purple hue.

Bouquet: An attractive fine floral bouquet, the delicate fruit sent of cranberries and dark cherry aromas are well interwoven with the more complex secondary aroma's of the savoury game meat pate`, leather, coco powder and bramble, all balanced by the nutty vanillin notes from fine French oak maturation.

Palate: The palate is elegantly stated, concentrated with fleshy fruit, has depth and delicate flavours. An iron fist in a finely spun silk glove, it displays all the true maritime characters of cool climate Tasmanian Pinot Noir grown to perfection. Its ripe and juicy with berry fruits, has appealing secondary complex characters of game meats, pâté bramble and leather, and is all elegantly packaged on the palate with fine long cashmere tannins that provide just the right level of grip and texture to a flavoursome pinot noir with a never ending finish.

Ageing: Likely life span: 2005 – 2018, made with the future in mind.

Food suggestions: Pinot Noir is versatile and will match with a wide array of foods. Its only limitation is your imagination and willingness to explore your own food match experience and style. Try with fig-stuffed pigeon, braised rabbit with pancetta and tomatoes.

