



## 2005 SINGLE SITE PINOT NOIR “THE LYRE”

### LOCATION AND ASPECT

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 facing 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 add richness, complexity and longevity to the wines.

### SEASON

The 2005 season was characterised 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 the ferrosol (red volcanic) soils of the Pipers Brook region in northern Tasmania, a soil that has 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. The naturally low cropping vines are well balanced and the dappled light fruit exposure ensures that the ripening bunches achieve full ripeness and well-balanced flavors and fine tannins, whilst maintaining the rich concentrated berry fruit flavors.

### WINEMAKING

The grapes were hand harvested in April from vines grown on lyre trellises, a trellising system designed to optimize grape ripening in cool regions. The grapes were transported to the winery at Pipers Brook where they were sorted, de-stemmed and crushed; the grapes are then fermented in small open vats and macerated on skins for up to 20 days. The wine was then basket pressed and aged in fine French oak barrels in our cool underground cellars for 18 months prior to bottling.

### 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, elderberries, cranberries and sweet wild cherries, hints of dark chocolate aromas all supported by the soft secondary tones of earthy forest floor and gamely pâté de foie meats.
Palate:	A complex array of wild berry fruits with the distinctive flavors of Açai and cranberries with tones of fruitcake spice. The mouth feel is lush and generous, glycerol round and well supported by the finely integrated French oak and long plush tannins that flow through on the finish.
Analysis:	Alcohol: 13.7%      Tit acidity: 7.3g/L      pH: 3.41
Ageing Potential:	Drink now to 2015. Likely best year 2012
Food Suggestions:	The complex characteristics in this wine allow it to match with a variety of dishes, from washed rind cheeses, to duck breast with cassis sauce, Boeuf Bourguignon and gamey dishes such as rabbit with tomatoes and pancetta.

