



## PIPERS BROOK VINEYARD 2008 ESTATE PINOT NOIR

### LOCATION AND ASPECT

The grapes are sourced from our own well-established, premium blocks from vineyard sites in both the prestigious Pipers Brook and Tamar Valley wine regions of northern Tasmania. The vineyards and blocks chosen for the Estate typically produce growing conditions that enable Pinot Noir to display all the elegance and charm that the variety has to offer. The fruit retains all its delicate flesh, fruit and weight; it is subtle and soft, with long flowing aromatics that are well balanced by fine textured tannins and the lingering flavours remain persistent beyond the finish making it a great wine to accompany food.

### SEASON

The 2008 season was characterised by near perfect conditions for flowering and fruit set followed by a cool summer ripening season. As a result, the fruit retained its delicate flavours, and small even berry set allowed good skin to pulp ratio, with concentrated flavours.

### 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 Estate Pinot Noir is to capture all the sensual flavours and elegance the variety has to offer, producing a wine with rich concentrated fruit and fine, complex secondary characters. To achieve this, the grapes are hand picked and transported to the winery at Pipers Brook where they are carefully de-stemmed and fermented in small open vats and then macerated on skins to provide additional textual richness and regional flavours. The fermented wine is then gently basket pressed and aged in fine French oak barrels in our cool underground cellars for 11-12 months prior to bottling, where it is then finished under screw cap to lock in all the true pleasure that pinot noir has to offer.

*Analysis:* Alcohol: 13.5%                      Titratable acidity: 7.5 g/L                      pH: 3.30

### TASTING NOTES

*Colour:* Pinot Noir, eye of partridge, with a soft blue/purple cherry hue.

*Bouquet:* An attractive fine floral bouquet, with the delicate fruit aromas of cranberries and cherries which are well interwoven with the more complex secondary aromas of the savoury game meats, pâté, leather, dark chocolate and tones of fruitcake spice. All nicely balanced by the nutty vanillin notes from fine French oak maturation.

*Palate:* The palate is deliciously concentrated and finely stated, it is savoury with nice weight, has fleshy fruits, with depth and delicate flavours. It displays all the fine maritime hallmarks of cool climate Tasmanian Pinot Noir from an ideal environment. The palate is ripe and awash with juicy berry fruits and the appealing secondary complex characters of game meats, bramble, and leather. The mouth feel is lush and generous, glycerol round and all elegantly packaged on the palate with fine long flowing silky tannins that provide just the right level of grip and texture to a flavoursome and lingering finish.

*Ageing potential:* Likely life span: 2010 – 2018

*Food suggestions:* Pinot Noir is so versatile it will match with a wide array of foods, its only limitation being your imagination and willingness to explore your own food match experience and style. It goes well with barbecued quail with blackcurrant jus, baked veal wrapped in prosciutto and topped with mozzarella cheese, fig-stuffed pigeon, braised rabbit with pancetta and tomatoes, Chinese style roast duck. The food options are endless and worthy to explore and enjoy.

