PIPERS BROOK VINEYARD
2006 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 wine brands. This release of the Pipers Brook Reserve Pinot Noir continues the series from colonial artist Joseph Lycett. The "Reserve Pinot Noir Collection". An original art work as seen on the bottle "View upon the South Esk River" was first published in 1825, with a first edition book from the artist "View's in Australia" being held in the Kreglinger library.
Each vintage of our Reserve Pinot Noir will depict one of the many unique scenes from 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 of northern Tasmania, which typically produce growing conditions that enable Pinot Noir to display all the rich elegance and charm that the variety has to offer. The fruit retains flesh and weight, is soft, round and aromatic, with fine balanced tannins and lingering flow of fruit to the finish.

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, natural low cropping vines, on average less than 2 t/ha has allowed the fruit to achieve full ripeness, well-balanced dark fleshy flavours and fine integrated tannins.

WINEMAKING

Our aim for the Pipers Brook Pinot Noir Reserve Collection is to capture and express all the sensual flavours and elegance that this variety has to offer, giving a wine which is intensely rich and concentrated with fleshy fruits, balanced with fine secondary and savoury complex characters. To achieve this, the grapes are hand picked in small 30kg parcels and transported to the winery at Pipers Brook, where they are carefully and cleanly de-stemmed only leaving whole berries for cold maceration. These berries are then fermented in small open vats, followed by post ferment cap-sink and maceration on skins to provide additional textual and richness of regional flavours. The wine is then basket pressed and transferred to select fine French oak barrels for malolactic fermentation and ageing in our cool underground cellars for duration of 14-16 months. Then bottled under screw cap to lock in all the delicate and vibrant flavours, the bottles are then cellared in our temperature controlled cellars before release.

Analysis:	Alcohol: 13.5%	Titratable acidity: 7.3 g/L	pH: 3.36

TASTING NOTES

Colour:	Scarlet red, vibrant and sensual depth of clarity with soft blue/purple hue.
Bouquet:	An attractive fine floral bouquet, tones of game meats and pate`, English liquorice and dark chocolate blend in with the delicate fruit sent of elderberries, pomegranate and dark cherry aromas. These are all well interwoven with the more complex secondary notes of leather, forest floor, earthy aroma's, and are all nicely balanced by the toasty nuttiness from the fine French oak maturation.
Palate:	The palate is elegantly defined and stated, concentrated with fleshy fruit, has depth and delicate flavours. It displays all the true maritime characters of cool climate Tasmanian Pinot Noir grown to perfection. It has a ripe and juicy berry jus, has appealing secondary complex characters of game meats and pâté, dark chocolate, forest floor and leather, and is all elegantly bound on the palate with the fine long cashmere tannins which provide just the right level of grip and texture to a flavoursome pinot noir with a never ending finish.
Ageing:	Likely life span: 2010 – 2017, made with the future and cellaring in mind.
Food suggestions:	Pinot Noir is versatile wine and will match with a wide array of foods. Its only limitation is your imagination and willingness to explore your own food match experiences and style. Try with fig-stuffed pigeon, braised rabbit with pancetta and tomatoes.

KREGLINGER WINE ESTATES