



SEVILLE ESTATE 2003 RESERVE PINOT NOIR

LIMITED RELEASE 217 DOZEN

Winemakers Comments:	<p>Seville Estate's Pinot shows classic cool climate 'Pinot character'. The cooler sub-region of Seville, often produces Pinots of softness and balance while retaining the deep gamey complexity and fruit concentration which are the hallmarks of premium Pinots. To maintain depth and complexity crop levels are kept low in the mature Seville vineyards.</p> <p>2003 was a strong vintage for Seville Estate. A mild spring followed by a mild to warm summer set up a balanced crop level to a stage ready to ripen over the cooler Autumn period, which arrived on cue at the beginning of March. The cooler periods helped maintain acidity and develop a strong, concentrated fruit expression in the wine.</p>
Vinification:	<p>Pinot crop levels are kept low so as to concentrate fruit flavours. Fruit is hand picked and crushed into 2.5t open fermentation tanks, 20% whole bunches was added. Must is cold soaked for four days prior to addition of cultured yeast. No temperature control during fermentation is used. Open ferments are hand plunged 3 times daily, at the peak of fermentation pigeaging is performed. Wine is gently pressed off skins and run straight to French oak for malo-lactic ferment and barrel maturation on lees. Wine is not filtered, but allowed to clarify naturally in the cellar prior to bottling. This minimal handling is done to maximize delicate "Pinot character" flavours.</p>
Tasting Notes:	<p>The Reserve Pinot is a small selection of the best parcels of fruit of this vintage. This selection process involved choosing those barrels which exhibited the 'Pinot character' with an extra level of concentration and depth. Smokey bacon, elegant aromatic fruit and darker, more brooding complexity combined with a palate of richness and texture have produced a wine worthy of the 'Reserve Label'.</p>
Food:	<p>Confit of Duck, Mushrooms, Quail</p>
Technical Data:	<p>Alcohol: 14.5% Ph: 3.65 Acidity: 7.0%</p>
Availability:	<p>750ml</p>
Price:	<p>\$45</p>
Awards:	<p>Silver 2004 Southern Victorian Wines Show Silver 2004 Victorian Wine Show Bronze 2004 Australian Small Winemakers Show Bronze 2005 Yarra Valley Wine Show Bronze 2005 Rutherglen Wine Show Bronze 2005 Cool Climate Wine Show Red Hill 93 Points James Halliday Wine Companion 2006</p>

