

**SEVILLE ESTATE 2005 PINOT NOIR****448 DOZEN**

Winemakers Comments:

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.

2005 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.

Vinification:

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 2 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.

Tasting Notes:

The aroma is dark cherry, with sweet oak background. The palate is rich strawberry with slight sappy flavours and fine tannins giving a soft finish with elegant balance. 'Pinot characters' are difficult to define due to the complex integration of flavours. This is what makes the style so appealing.

Food:

Confit of Duck, Mushrooms, Quail

Technical Data:

Alcohol: 14.5%
Ph: 3.55
Acidity: 6.12

Availability:

750ml

Price:

\$27.00 RRP

Awards

92 Points James Halliday 2008 Australian Wine Companion
Bronze 2007 Cool Climate Wine Show