



YARRA VALLEY

SEVILLE ESTATE 2006 PINOT NOIR

675 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.

Seville saw a mild start to spring with good fruit set, although the warm November showed promise for a early vintage by the fanatic growth. Victoria experienced it's 3rd warmest January on record with Seville experiencing 4 days over 40°C. The average rainfall was 7.1mm above average which helped balance the vine stress. Luckily the low disease pressure allowed us sufficient canopy cover reducing sun burn on the fruit. Began picking Pinot Noir on the 3rd March and was finished by the 10th March, showing great cherry/strawberry fruits and fine spice characters with good acidity.

Vinification: Pinot crop levels are kept low so as to concentrate fruit flavours. Fruit is hand picked and destemmed into 2.5t open fermentation tanks. 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: Medium red colour with slight haziness due to no filtration. The aroma is complex with sweet cherry/strawberry fruits and savoury/spicey overtones. The palate shows rich berry fruit with gamy/savoury flavours. Beautiful fine tannins and soft acids are balance with integrated sweet oak. '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: 14.0%
Ph: 3.50
Acidity: 6.68

Availability: 750ml

Price: \$30.00 RRP

Awards: