



ADELAIDE HILLS

Pinot Noir 2006

Adelaide Hills Pinot Noir has long been regarded as the best S.A. can produce and this stunning example from the Kuitpo region takes that quality to another level. The K1 vines are yielding consistently and pruned as arched canes for extra light inception on the fruit and optimum balance.

The 2006 Pinot is a more delicate and elegant example compared to previous vintages, with early growing season rainfall leading to a longer ripening period than normal. This helped to make a more fruit-driven style with pure expression of terroir.

Fresh characters of morello cherry, damson plum and tamarillo drift into the nostrils with savoury notes of cumin, turmeric and cinnamon; some delicate Vietnamese mint and Szechuan pepper back up the complex tapestry of aroma.

This wine ravishes the taste buds now, but if you can resist, it will build up a lovely sweet and sour palate, and earthy tones to balance the fresh scents. It's a matter of personal taste, but it is destined to become truly great with 7-9 years age.



Winemaking

Variety	100% Pinot Noir, clones D5V12, D4V2 & Mariafeld.
Region:	100% K1 Vineyard
Harvest:	Handpicked 24th March 06
Winemaking:	Matured in 100% French barriques. 30% new oak, and 70% aged between 2 and 5 years.
Alcohol:	14.4 % alc/vol
Total acidity:	6.25 g/L
pH:	3.49
Residual sugar:	2.3 g/L

Accolades



Rating 95

James Halliday Wine Companion 2009

Silver Medal
Adelaide Hills Wine Show 2008