



## 2010 Denmark Pinot Noir



This 2010 Pinot Noir is made from an established vineyard in the Denmark sub-region of the Great Southern, Western Australia. Harvested on 18<sup>th</sup> March 2010, the fruit was cold soaked for 5 days and then underwent a 13 day fermentation, 20% of the juice fermented in barrel. The wine spent nine months in Francois Frères and Taransaud pinot selection French oak barriques, 40% new oak, the remainder one and two years old.

A fuller styled pinot with aromas of red berries, cherries, subtle earthiness and spice. These flavours follow through on the palate with a medium weight, well structured palate and good length of palate citrus tones. A clean and pure palate with subtle mineral undertones and a tight acidic finish.

This wine is well suited to complement rich red meat dishes especially duck.

Drink now or this will continue to develop in the bottle for up to 7 years.

Technical specifications:    ph: 3.37        TA: 6.0g/L    Be: 13.5        RS: 0g/L