

VITICULTURE

TARRAWARRA ESTATE BLOCK:	H-Block
DATE OF HARVEST:	22nd February 2012
VINE CLONE:	MV6
VINE AGE & FEATURES:	Produced from heritage, low yielding vines at 29 years of age, planted on north facing slopes.
SITE SELECTION:	H-Block is the backbone of the Reserve Pinot Noir blend. At 29 years of age, this is one of our icon sites. It consistently produces our highest quality Pinot Noir, the soil is naturally low yielding giving optimum vine balance.
VINTAGE NOTES:	2012 was one of the most ideal vintages, particularly for reds. Warm days with cool nights persisted from veraison to harvest and the vines thrived in these conditions. Although only a small block, we picked and made the four sections separately. The fruit was in perfect condition at harvest, very balanced with beautiful flavor.

WINEMAKING

BARREL TYPE, AGE & SIZE:	French Oak: 25% new barriques; and a mix of one to two year old barriques (225L) and puncheons (500L)
COOPERAGE:	<i>Mercrey, Francois Freres, Remond, Sirugue</i>
SKIN CONTACT TIME:	12 days
YEAST TYPE:	BGY
FERMENTATION TIME:	Five days
MALO-LACTIC FERMENT:	100%
PH:	3.61
TA:	6.1 g/L
ALCOHOL:	13.5%
WINEMAKER NOTES:	This wine is from only 1.8 hectares of Pinot Noir on TarraWarra Estate. The fruit batches are kept separate in barrel and blended to the style intended to express the truest form of the varietal character and the site.

A vibrant perfumed aroma of raspberries, rose petals, plum and restrained cedar oak, the wine shows nuances of complexity on the nose.

The palate is finely layered opening with pure fruit, a fine texture, grainy tannins and a generous palate. It has wonderful persistence of flavour and excellent potential for long term cellaring.

Drink now and over 10 or more years.

