

Tin Cows Tasting Notes



Tin Cows Pinot Gris 2006 – Cellar Door Only

The fruit for the 2006 TarraWarra Estate Tin Cows Pinot Gris is sourced from the upper regions of the Yarra Valley near Woori Yallock. The high altitude of this area gives the long and cool ripening period this variety requires to develop length and weight on the palate, while retaining the freshness of naturally high acidity. The fruit is whole bunch pressed then tank fermented at cool temperatures, retaining the purity of fruit on the palate.

TarraWarra Estate Rosé 2006

The salmon-coloured wine has strawberry aromas, the palate has bright freshness and balance, with flavours of strawberries and spice. The clean dry finish makes the wine a perfect summer drink.

Would go well with appetisers, brunch, a light meal or conversation.

Tin Cows Chardonnay 2005

The wine has citrus aromas of grapefruit and lemon, with fig and pear overtones. The palate has restrained fine fruit, with deceptive length and persistence. The flavours of stone fruits are balanced with bright acidity and selected oak.

Tin Cows Pinot Noir 2006

This wine has aromas of ripe raspberries, blackberries, with spice notes. The palate has lovely full raspberry fruit with great tannin structure typical of Yarra Valley Pinot Noir. It has a long finish and persistent flavour. It will age well for 6-8 years.

Tin Cows Merlot 2005

The aroma opens with blackberries and mulberries, with fine oak. The palate has lovely deep fruit flavours, with good weight and tannin. This will age well for 5-7 years.

Tin Cows Shiraz 2005

The aroma has pronounced plum pudding aromas, with blueberry, spice and black cherry characters.

The palate is a combination of the above flavours, with excellent balance and structure. The fruit flavours are full and the plum pudding character persists on the palate. There is a fine tannin structure which lends definition to the palate, with savoury length and persistence. This wine will age well for quite a number of years.