



TarraWarra Estate Pinot Noir 2003

Tasting Note

Vintage

During the season of the 2003 vintage we experienced some extreme heat, as well as some heavy rainfall in February. Fortunately these events did not occur during critical times of the ripening process, so the fruit remained unscathed by the conditions. Harvest was slightly early due to the warmth of the season, vine health assisted in acid retention, and flavour development was parallel with sugar ripeness. The vines retained excellent condition throughout this period, with the grapes hand picked in very good condition.

Picking was in the first few weeks of March for our Estate Pinot Noir, with yields averaging 3.3 tonnes per hectare. The warmer season also brought smaller crops, smaller berries and loose bunches.

The difficulty in this vintage was avoiding jammy flavours in Pinot Noir. Maintaining a good canopy through the heat is important to avoid sunburn on the fruit and overripe flavours from shrivelled berries.

Winemaking

Our Pinot Noir is all hand picked before destemming into open pot fermenters. A portion of the fruit is cold soaked before fermentation. During ferment the fruit is hand plunged three times per day, with some pumping over. At dryness the wines are pressed and settled before transfer into barrel for malolactic fermentation. All French oak is used (about 25% new) from a variety of coopers.

Tasting

The aroma is of ripe blackberries, with some tasty overtones. The palate has excellent structure, the wines has a full flavour reflecting the warm year, with weigh and structure balanced in length and intensity. The wine has deceptive layers, and will age well for a number of years.