



TarraWarra Estate Pinot Noir 2004

Tasting Note

Vintage

The 2004 growing season was long and mild - there were no intense heat spikes during the summer, giving a later than usual harvest. Rainfall was limited during the season with the exception of a couple of downfalls, yielding fruit in excellent condition, without disease or shrivel. Harvest commenced in the middle of March for our Estate Pinot Noir, 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.

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 this season the ferments were hand plunged three times per day, with some pumping over. This is to assist in colour and flavour extraction from the skins. In a cool year more work is required on the ferments to maximise extraction. At dryness the wines were 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 a combination of spices with some herbal overtones, reflecting the cool season. There are also raspberries with a hint of vanilla. The palate has a vibrant fruit front palate, with lovely acid and tannin structure. There is a purity to the wine with complete integration of all components. The wine has deceptive layers, and will age well for a number of years.